

GARY FARRELL

VINEYARDS & WINERY

2021 DURELL VINEYARD CHARDONNAY SONOMA VALLEY

Vineyards

Originally planted in 1979 by Ed Durell, this famous vineyard is in the southwestern foothills of the Sonoma Valley, north of the San Pablo Bay and east of the Petaluma Wind Gap. The site is characterized partly by its Region II climate, where conditions are moderated by the Bay and the Pacific Ocean effects, making it ideal for cool-climate Chardonnay and Pinot Noir grapes. This block of Chardonnay is planted to an Old Wente selection, which can vary significantly depending on its growing conditions. The rocky, volcanic soils at Durell Vineyard create a challenging environment for the vines' root system, yielding very small grape clusters that have tremendous concentration and power.

Vintage

2021 was a spectacular vintage, especially considering the challenges of the past few years. It was a drought year, so Mother Nature was responsible for trimming yields and producing a plentiful and beautifully balanced crop. This was a nice contrast to previous drought years when the crop was very small, and the wines were more muscular. In 2021, the clusters were medium in size and the berries were plump with a good number of seeds, excellent skin to juice ratio and beautiful acidity. The summer months gave us beautiful ripening weather with very few heat spikes, allowing the grapes to ripen evenly, while having time to develop lots of flavor. Veraison began in mid to late July, and the weather until harvest was perfectly moderate, yielding excellent hang time and world-class wines.

Winemaking

The grapes were harvested at 22.1° Brix, in the cool morning hours to preserve freshness and fruit integrity, then whole cluster pressed using a modified Champagne program to gently press the grapes yielding beautiful, fluffy lees. After pressing, the juice was chilled to 45°F in tank and allowed to settle for 24 hours before inoculating with Montrachet yeast. The wine was then transferred to 35% new, light toast French oak barrels and Puncheons (François Frères & DAMY), with just the right amount of lees for a healthy fermentation. After 10 months of aging, each barrel was carefully evaluated, and the most elegantly structured wines were selected for this beautiful single vineyard wine.

Tasting Notes

Decadent aromas of freshly baked apple pie, butterscotch, and roasted almonds work in concert with a backbone of oily citrus. Notes of crème brûlée and buttery toast add further depth and complexity. Exceptionally lush upon entry, pronounced stone fruit flavors are integrated beautifully with lavish French oak. Concentrated and powerful throughout the mid-palate and finish, this wine is a perfect expression of the Durell Vineyard site.

Appellation

Sonoma Valley

Vineyards

Durell Vineyard

Composition

100% Chardonnay

Fermentation & Aging

10 months in 35% new French oak

Alcohol

13.3%

pH / T.A.

3.38 / 7.0 gm/L

Production

151 Cases

Bottling Date

July 19, 2022

Release Date

May 2024

Retail Price

\$75