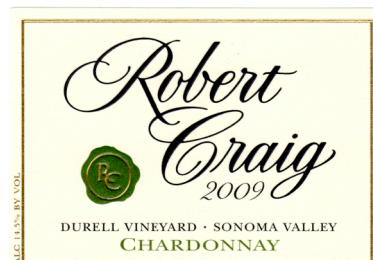


*2009 Durell Vineyard  
Sonoma Valley  
Chardonnay*

*Total Production: Only 588 cases*



**WINEMAKER NOTES** Durell Vineyard has become synonymous with “exceptional Chardonnay”, as grapes from this renowned Sonoma Valley producer are now the source of the region’s most highly acclaimed Chardonnays. Our small allocation of fruit comes from the choice Sand Hill Block. For the 2009 vintage, select lots were fermented using native (natural) yeast and the wine was left on the lees to add complexity and finesse. Aging was in neutral French oak for texture and richness, new French oak for a touch of spice, and stainless steel to enhance the fruit component.

**VINEYARD CHARACTERISTICS** The Durell Vineyard borders the Carneros District in an area celebrated for great Chardonnays. The cool, breezy climate is heavily influenced by San Pablo Bay. Throughout the vineyard, shallow sandstone is permeated with rocks and fossils, stressing the vines as the roots search for nutrients. The sparse soils and the cool climate produce ideal growing conditions for slowly ripening fruit; flavor-packed berries; and very small yields. For additional quality control, any fruit that does not ripen evenly is culled, ensuring exceptional Chardonnay grape quality.

**TASTING NOTES** *Aroma:* Fresh, forward aromas of tangerine and white nectarine, with touches of apple blossom and a signature Durell minerality that echoes smooth-stream pebbles. *Flavors:* Bright, mouth-filling citrus and stone fruit flavors are enlivened with rich, spicy undertones and bracing acidity. *Finish:* Pure, clean fruit flows through the finish, leaving the palate refreshed and wanting more. *General:* A structured, stylish and distinctive Durell offering that grows in complexity in the glass – the ideal partner for fine cuisine.

**WINE INFORMATION** *Harvest date:* September 15-29  
*Average sugar:* 24.8<sup>o</sup> Brix  
*TA:* .61; *pH:* 3.58  
*Alcohol:* 14.5%  
*Fermentation:* 60% in French oak (10% new and 90% neutral);  
40% in stainless steel. 20% fermentation using native (natural) yeast.  
*Bottling Date:* May 2010  
*Price:* California suggested retail price is \$48 per bottle.  
*Release Date:* September 2010