



2003 Robert Craig Durell Vineyard ~ Sonoma Valley Chardonnay

Winemaker Notes

Our first-ever vineyard-designated Chardonnay comes from the acclaimed Durell Vineyard in the cool regions of western Sonoma Valley. Hand-crafted in very small quantities, this new offering has the qualities of a fine White Burgundy in its balance of deep fruit, mineral character and clean, crisp acidity that are hallmarks of the Durell Vineyard. We've tried to stay out of the way and let the wine display the nuances of soil and climate that are distinctively Durell.

Vineyard Characteristics

The vineyard is located amidst gently sloping hills at the mouth of Sonoma Valley, bordering the Carneros District to the south and 33 miles north of San Francisco. The cool, breezy climate is heavily influenced by San Pablo Bay, which lies 10 miles to the south. 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; small, flavor-packed berries; and very small yields. For additional quality control, any fruit that does not ripen evenly is culled, ensuring exceptional Chardonnay grapes.

Tasting Notes

Aroma: Lovely pear and almond, with nuances of mineral and apple. *Flavors:* Mouth-filling poached pear, melon, almond, and a cool suggestion of mint. *Finish:* Bright, up-front fruit leading to a touch of cream and hazelnut in a long-lived finish. *General:* A refined and distinctive Durell offering that grows in complexity in the glass.

Wine Information

Winemaker: Chad Alexander
Harvest date: September 28
Average sugar: 25.2^o Brix
TA: .67
pH: 3.47
Alcohol: 14.7%
Fermentation: 100% in French oak - 60% new and 40% one-year.
Bottling Date: July 2004
Price: California suggested retail price is \$38 per bottle.
Release Date: April 2005