



2005 Robert Craig Durell Vineyard ~ Sonoma Valley Chardonnay

Total Production: 506 cases

Winemaker Notes

"This is the best Chardonnay we've ever made," says Vintner Robert Craig. Flavor-packed fruit from Durell Vineyard's choice Sand Hill Block is brimming with luscious pear and nectarine, intertwined with Burgundian mineral notes and clean, crisp acidity. The winemaking objective is to "get out of the way" and let the vineyard's impeccable *terroir* shine through, allowing full enjoyment of what nature intended. Fermentation in 50% French oak and 50% stainless steel enhances the wine's purity and clarity. Extended lees contact during fermentation adds layers of richness and complexity.

Vineyard Characteristics

The Durell Vineyard borders the Carneros District to the south in an area renowned 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; 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: The nose is delicate and refined, yet very open, showcasing pear and white nectarine with notes of peach blossom and honeysuckle. *Flavors:* Burgundian flavors are rich and ripe with pear and white nectarine at the forefront, leading into a lively mineral component backed by hints of lychee and Brazil nut. *Finish:* The long-lived finish is crisp and well-balanced as the fruit and acid lengthens, leaving the palate refreshed and wanting more. *General:* An elegant example of Durell Vineyard *terroir* at its best, made with finesse.

Wine Information

Harvest date: September 27-Oct. 8

Average sugar: 25.5° Brix

TA: .61

pH: 3.68

Alcohol: 14.9%

Fermentation: 50% in French oak; 50% in stainless steel

Bottling Date: June 2006

Price: California suggested retail price is \$45 per bottle.

Release Date: November 2006