



2007 Robert Craig Durell Vineyard ~ Sonoma Valley Chardonnay

Total Production: 390 cases

Winemaker Notes

Durell Vineyard's star continues to ascend as a superb producer of Chardonnay grapes in Sonoma Valley, and we're very fortunate to have a small allocation of fruit from the vineyard's choice Sand Hill Block. Our winemaking consultant Keith Emerson's deft touch produces a nuanced Chardonnay of great purity and clarity.

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, intensely flavored 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 exquisite nose will carry you away. Pear and white nectarine with notes of peach blossom and honeysuckle. *Flavors:* Rich, ripe pear and nectarine lead into a lively Burgundian mineral component. Hints of lychee and grapefruit. *Finish:* Crisp, well-balanced. Bright fruit lingers on the palate. One glass is not enough! *General:* An elegant example of Durell Vineyard *terroir* at its best, made with finesse.

Wine Information

Harvest date: Sept. 15 - Oct. 2

Average sugar: 24.5^o Brix

TA: .56

pH: 3.74

Alcohol: 14.1%

Fermentation: 30% in French oak; 70% in stainless steel

Bottling Date: April 2008

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

Release Date: November 2008