



## 2008 Robert Craig Durell Vineyard ~ Sonoma Valley Chardonnay

*Total Production:* 430 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 vineyard’s choice Sand Hill Block.

With the 2008 vintage, winemaker Stephen Tebb and consultant Keith Emerson have crafted a Chardonnay of great purity and clarity. 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

Durell Vineyard borders the Carneros District to the south where 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 moderate climate create 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.

### Tasting Notes

**Aroma:** A fully realized expression of bright citrus, white nectarine, orange blossom and honeydew melon, underlain with a flinty minerality that is characteristic of Durell. **Flavors:** Mouth-filling melon, peach and apricot followed by blood orange, a touch of clove and nutmeg, and a crisp Burgundian mineral component. **Finish:** An extended burst of fruit and spice. **General:** An exquisitely nuanced, sophisticated Chardonnay with great texture and clean, snappy flavors ~ the perfect partner for fine cuisine.

### Wine Information

*Harvest date:* Sept. 6 - 12

*Average sugar:* 26.3<sup>o</sup> Brix

*TA:* .65

*pH:* 3.68

*Alcohol:* 14.5%

*Fermentation:* 65% in neutral French oak; 10% in new French oak & 25% in stainless steel

*Bottling Date:* April 2009

*Price:* California suggested retail price is \$48 per bottle.

*Release Date:* November 2008