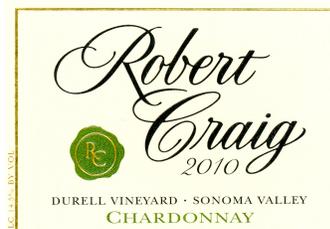


2010 Durell Vineyard
Sonoma Valley
Chardonnay

Total Production: Only 595 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 2010 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:* White peach and pear, infused with apple blossom, honeysuckle and orange peel. *Flavors:* Refreshing citrus, white nectarine, blood orange and floral notes. *Finish:* Clean, firm and crisp finish enlivened by a mouth-filling minerality. *General:* A finesse-driven Chardonnay ~ fresh and bright on the palate, with the structure for aging.

WINE INFORMATION *Harvest date:* September 28 – October 13
Average sugar: 24.1^o Brix
TA: .66; *pH:* 3.56
Alcohol: 14.5%
Fermentation: 7 months in 40% stainless steel & 60% French oak (neutral & new); 20% fermented with native (natural) yeast.
Bottling Date: May 2011
Price: California suggested retail price is \$48 per bottle.
Release Date: October 2011