

---

# DURELL VINEYARD CHARDONNAY 2014

---



## VINEYARDS

---

Durell Vineyard is in a warmer location as the foothills of the Mayacamas Mountains surround it and just at the northern boundary of the Carneros Appellation. This protection makes this vineyard less windy which also helps ripening. We harvest the Durell Chardonnay 10-14 days prior to harvesting the grapes from Sangiacomo, even though they are only two miles apart. The Durell combines the citrus, pear and mango notes to create a deliciously complex wine.

## WINE STYLE & TASTING NOTES

---

All of our single vineyard designated Chardonnays are 100% barrel fermented in French oak. We use 30% new barrels each vintage and the wines are in barrel for 10-12 months. The wines are then bottled without tight filtration. These may show a slight haze but this is merely a mark of gentle handling. These Chardonnays should age for ten years or more. Aromas citrus zest and ripe stone fruit are prominent. The flavors are lively and rich with tropical fruit and baked apple with a hint of caramelized sugar.

## FOOD PAIRINGS

---

Pair with grilled Halibut & tropical fruit salsa, chicken Dijon, or a creamy parmesan risotto

---

**APPELLATION** Sonoma Carneros **HARVEST DATES** September 17<sup>th</sup> & 29<sup>th</sup>, 2014 **ALCOHOL** 14.5% **BRIX** Average 24.3 **pH** 3.59 **TA** .68g/100mL **BARREL AGING** 10-12 months in French; 30% new oak **VINE AGE** Avg. 30 years **YIELDS** 3 tons per acre **CASE PRODUCTION** 150 cases