



## 2009 Durell Vineyard Chardonnay

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This Chardonnay comes from the acclaimed Durell Vineyard located just north of the Carneros appellation in Southwest Sonoma Valley. We harvest two different clones from two different blocks of Chardonnay to help create a more balanced wine; clone 76 and clone 15. Gently whole cluster pressed, the wine was barrel fermented in 100% French oak at low temperatures to capture the bright and rich fruit flavors often lost through warmer fermentation. After fermentation was complete we kept the wines on the lees (yeast cells) and stirred the lees in the barrels every two weeks for 12 months to develop a rich, complex creamy texture. Banana cream pie and toasted cashews waft out of the glass into your nose. Amazing white peach and subtle tropical fruit and lemon oil acidity balance the wine on the entry immediately followed by smooth caramel and crème brûlée flavors. Hint of crushed rock minerality lead to an elegant lingering finish. Enjoy our Durell Chardonnay with butternut squash, roasted red peppers, dishes with caramelized onions, crab cakes, fettucine alfredo, lobster bisque (don't forget warm sour dough bread!), grilled chicken, teriyaki chicken and even pork chops.

### Wine Details

**Harvest Dates:** September 18<sup>th</sup> 2009.

**Grape Varieties:** Chardonnay

**American Viticulture Appellation:** Sonoma Valley

**Barrel Aging:** 18 months in French Oak

**Percentage of New Oak:** 45%

**Alcohol:** 14.5%

**pH:** 3.88

**Total Acidity:** 0.57 g/100mL

**Residual Sugar:** Dry

**Number of Cases Bottled:** 319

**Bottling Date:** February 9, 2011

**Suggested Consumption Dates:** Drink Now Through 2019