



DURELL VINEYARD

2019

Chardonnay

Round. Light. Balanced.

"Aromas of GOLDEN PEACH and citrus blossom are complemented by RIPE NECTARINE, Meyer lemon curd, and Asian pear. On the palate, the wine presents rich, concentrated, and VIBRANT texture."

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation: Sonoma Coast
Type of Oak: 100% French oak,
20% new
Time in Barrel: 15 months
Alcohol: 14.2%
T.A.: 5.5g/L
pH: 3.64

Our original name, La Crema Vinera, means "best of the vine," setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We're continually exploring these very special regions—passionate in our belief that they make uniquely expressive and elegant wines.

A REMARKABLE PLACE

In 1979, Ed Durell purchased a large piece of pasture land at the intersection of the Sonoma Coast, Sonoma Valley and Carneros AVAs and with the help of vineyard manager Steve Hill they created one of Sonoma County's most sought-after vineyards for chardonnay fruit. Cooling winds from the West and South moderated the warm weather influences that come down from the North creating an incredibly unique growing environment.

The western portion of the Durell vineyard that produces this wine is part of the Sonoma Coast AVA and is comprised of only 55 acres of Chardonnay vines. The soils for the vineyard site are primarily gravelly clay loams with cobblestones which provide excellent drainage. Clones for this wine include Upper Barn, 4, 5, 17, and 76.

*It's one of the world's best cool-climate appellations.
It's a place for La Crema.*

EXCEPTIONAL GRAPES

The 2019 growing season on the Sonoma Coast was ideal. A winter of record rainfall was followed by a cool and mild spring. Budbreak was 2-3 weeks later than averages, and early signs pointed to an abundant crop. Summer was mild and a continuation of the more traditional conditions observed in 2018. A long slow ripening season produced grapes with distinct flavors, aromas, and vibrant acidity. The 2019 Durell Chardonnay harvest began on September 19.

ARTISAN WINEMAKING

Our boutique, hands-on techniques continued into the winery.

Once the grapes were harvested they were gently whole-cluster pressed and the juice settled overnight. After settling, the juice was inoculated with a complimentary yeast strain and fermented in French oak barrels. Lees were stirred regularly to develop texture and the wine underwent full malolactic fermentation. The wine was aged without racking for 15 months in barrel.