



DURELL VINEYARD

2020 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,
28% new
Time in Barrel: 15 months
Alcohol: 14.5%
T.A.: 4.8 g/L
pH: 3.68

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.

Located near the intersection of Carneros, Sonoma Valley and Sonoma Coast AVAs, the Durell Vineyard enjoys a unique growing environment. The vineyard consists of 64 acres with soils comprised primarily of gravelly clay loams with cobblestones. Clones included in this blend are 5, 17, Upper Barn, 4, 76, and 96.

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

EXCEPTIONAL GRAPES

Harvest 2020 will be remembered mostly for the series of fires that burned through Sonoma and Napa counties in August and September. Until a series of thunder and lightning storms in mid August ignited multiple wildfires around Northern California the 2020 growing season in Sonoma County was almost perfect. Winter was relatively dry with rainfalls about 50% of normal levels in some places. Spring for the most part was relatively warm and dry with the exception of a couple of frost events around budbreak and a shower of rain during bloom. What followed was a dry and warm growing season that had us reaching for superlatives, crops were balanced- if tending a little light. Flavors developed nicely as harvest neared and ripening was helped along by heat spells in August and around Labor day. Our 2020 Durell Chardonnay harvest began on September 16th.

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.