



DURELL VINEYARD

2016 *Chardonnay*

Round. Light. Balanced.

"Aromas of WHITE PEACH, citrus blossom with hints of meadow herb. On the nose, ripe nectarine, MEYER LEMON, and Asian pear are supported by wet stone MINERALITY and a lingering finish. Rich, concentrated, and VIBRANT."

JENNIFER WALSH, WINEMAKER

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

A craggy coastline. Grassy pastures. Redwood forests. Veils of morning fog giving way to fresh, sunny afternoons. This is the Sonoma Coast—stunningly beautiful, audaciously romantic and, perhaps not coincidentally, ideal for winemaking.

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

EXCEPTIONAL GRAPES

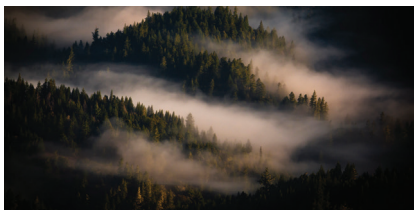
A cool climate means grapes spend more time on the vine. That allows a deeper, more dramatic spectrum of flavors and aromas to develop. And that creates decidedly rich and layered wines.

After four years of drought, winter rains provided ample soil moisture for the 2016 growing season. Mild weather in February coaxed vines to awaken from dormancy and budbreak occurred earlier than usual. Temperatures remained moderate during bloom, enabling early grape development. Additional rainfall in March and April during the early growing season permitted healthy canopy growth. Warm days and cool nights continued until harvest, with fog from the San Pablo Bay moderating infrequent heat spikes. The Chardonnay harvest at Durell vineyard began on September 9th, 2016.

ARTISAN WINEMAKING

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

The grapes were gently whole-cluster pressed and juice was fermented in French oak barrels. Lees were stirred to develop texture followed by full malolactic fermentation and aged for a minimum of 10 months in barrel. 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 planted acres (55 planted to Chardonnay) with soils comprised primarily of gravelly clay loams with cobblestones. Clones included in this blend are Upper Barn, 17, 4, 5, and 96.



THE STATS:

Appellation:	Sonoma Coast
Type of Oak:	100% French oak, 32% new
Time in Barrel:	10 months
Alcohol:	13.5%
T.A.:	0.55g / 100mL
pH:	3.64