



T O R

TOR Chardonnay

Sonoma Coast, Durell Vineyard, 2015

BLEND: 100% WENTE CLONE CHARDONNAY

PRODUCTION: 200 CASES | RELEASE DATE: FEBRUARY 2017

Vintage

Wiz-Bam-Boom – defines the 2015 vintage in Napa Valley. We ended up with a bunch of precocious “whiz” kids are far as wines we made – amazing potential. I’m dying to see how they shape up once they get through college and out into the real world. “Bam” – it happened so fast. One of the earliest vintages on record, though we did start very early. “Boom” – that is what happened to the grape set. The cool weather during the flowering period in the spring blew up a lot of gapes that never set. The crop for us averaged 35% less in 2015 than normal, far less than the prior three vintages, 2012, 2013, and 2014. What was also important because of the uneven set and ripening, was modern wine-making equipment like the optical sorters which we used to reduce the crop size even more, but allowed us to discard under or over ripe grapes. The colors in the resulting wines are dark on the reds, palate staining on the whites, and great depth of flavor on the wine we have tasted after going through all our barrels. Just wish we had more.

Vineyard

Durell has built a rock solid reputation for decades as one of California’s premier vineyards. Our block is on the famed “Sand Hill” part of the vineyard, looking down on the Sonoma Valley. The soil is Goulding clay loam, mixed with diatomaceous earth, and millions of years ago formed a sand bar reaching into the prehistoric lake that covered the town of Sonoma. Like Kistler and a few other winemakers, we favor the “Wente Clone” in this vineyard, which is a selection of plant material that sets a small crop with small berries. The result is high skin-to-flesh ratio, great concentration of varietal character.

Winemaking

Very Burgundian in style. Barrel fermented in small French cooperage, favoring premium three year dry aged barrels at a Medium toast level. This single new barrel cooper used is Saury. Fermentations begin with native yeast for primary and secondary, and the wines receive the minimal amount of handling through the aging period. Bottled unfinned, unfiltered; we work hard to bring honest and true expression of the vineyard to you.

Winemaker’s Tasting Notes

The 2015 Durell Chardonnay explodes from the glass with huge amounts of exotic fruits, sweet butter and orange marmalade. The palate is very rich (almost thick) but with enough natural acidity to provide lift and definition. The finish is apricots, peaches and hints of saury oak, 68% new.

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