

TOR

N A P A V A L L E Y

DURELL VINEYARD

CHARDONNAY

2017

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 Chardonnay, 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.

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WINEMAKING Very Burgundian in style. Barrel fermented in small French cooperage, favoring premium three year dry aged barrels at a Medium toast level. The 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.

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WINEMAKER'S TASTING NOTES The 2017 Durell Chardonnay explodes from the glass with huge amounts of rich fruit, sweet butter, sea spray and lemon blossoms. The palate is very rich and seamless but with excellent natural acidity to provide lift and definition. The finish is rich, long and tails off to more white flowers.

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VINTAGE It will be one of those vintages that will be discussed for decades to come. The wines we made are beautiful, and the Chardonnays are our highest scoring whites to date. Our Cabernet family wines are reflective of great vintages, and the early barrel scores reach into the 100 point range. These reds have excellent extract, layered, downright sexy wines that have the structure to live a long time. I taste the wines and marvel. It was a very wet spring, over 30 inches of rain in January and February alone. Spring bloom and set went smoothly and we rolled into the summer with heat spikes in July, late August, and early September. By early October all the Chardonnays were in and the Cabernets were reaching optimum maturities. We dropped a lot of fruit in 2017, a cluster per shoot in To Kalon, and in part because of this, we had all our fruit in by mid-October. Then came the fire, which had no influence on our wines, but changed all our lives. The wines themselves are rays of sunlight when I reflect on 2017.

CASES PRODUCED: 350

