
LIOCO

Chardonnay Durell
2007

TECH SHEET

AROMA

purple flower, lemon zest, wet sand

FLAVOR

guava, lemon pith, sun-baked herbs

FOOD PAIRINGS

sautéed scallops, sea bass, washed rind cheeses

VINIFICATION

invoking "traditional" chablisien winemaking, this wine was hand picked and sorted, whole cluster pressed, and fermented with a wild yeast in 100% stainless steel (**no oak**). a naturally-occurring malo finished completely. the wine rested on its fine lees (no batonnage) until bottling, which was done without fining or filtering.

SITE

durell vineyard is located in the southwest corner of the sonoma valley appellation, bordering carneros and san pablo bay. while much of carneros is resigned to a rather pedestrian clay-based soil, durell is situated in a dried-up river bed and boasts tough soil strewn with cobble stones. there are roughly 300 acres of this wholly unique soil in all of sonoma valley. this high rock content infuses the wine with a varied mineral essence. the vineyard was planted 30-years ago by the enigmatic steve hill, who continues to farm it, impeccably.

NOTES

what more can be said about vintage 2007 in california's north coast? sandwiched between two extremely difficult years to farm grapes, 2007 seems to be the yogic pause between inhalation and exhalation. the golden state was still suffering from a palpable water shortage. this fact set the wheels in motion for a small crop. even the vines in sonoma valley, which are "dripped" almost universally, read drought. the reliable ocean-born gale common in these parts did nothing to improve this water-starved environment. but, as it happens in wine growing, this added measure of stress on the grapevine translated to quality wine. the weather was "classic" in the sense that it wasn't very newsworthy. just a long, even growing season free & clear of the common north coast ails. no frost. no rot. no heat spikes. what you get in the bottle is a pretty clear translation of all this "even-ness." there is a balanced profile of fruit and herbs and mineral, which let's face it, is what great california chardonnay is all about.

DETAILS

vineyard: durell
appellation: sonoma valley
county: sonoma
winemaker: kevin kelley
production: 196 cases
ph: 3.81
brix: 24
total acidity: 4.7 g/l
residual sugar: 0.04 g/l
alcohol: 14.1%
yeast: wild
yield: 3 t/acre
clones: clone 15 and wente
harvest date: 09/31/2007
bottling date: 04/03/2008

