



THREE STICKS



20
15

ONE SKY
Sonoma Mountain Chardonnay

2015

ONE SKY

Sonoma Mountain Chardonnay

Sonoma Mountain, 2,300 feet tall at its peak, is the source of this beautiful Chardonnay. Our “One Sky” Chardonnay delights with a balance of oak spice, lush fruit and pert acidity. Your palate is greeted with rich, toasty aromas of baked pie crust elegantly framed by hints of ripe lime and nutmeg spice. Luscious apricots and candied nuts explode on entry. Undertones of butterscotch lead to a delicious lemon curd and crème brûlée finish. Our “One Sky” Chardonnay shows off the richness and complexity of Sonoma Mountain Chardonnay and has become a favorite at Three Sticks.

We believe in stewardship of the land, the vineyards, and the people. We are for real connections, real history, real wines; experiences you will never forget. We welcome you to our home, the Adobe, for an historic tasting in Sonoma.

143 West Spain Street
Sonoma, CA 95476

T: 707 996 3328
E: conciierge@threestickswines.com

THREESTICKSWINES.COM

WINEMAKING NOTES

APPELLATION:

Sonoma Mountain

FERMENTATION:

100% French Oak

FERMENTATION LENGTH:

36 Days

MALOLACTIC FERMENTATION:

100%

BARREL AGING:

15 Months

BARREL COMPOSITION:

100% French Oak, 60% New

TOTAL ACIDITY (TA):

6.3 g/L

PH:

3.43

ALCOHOL CONTENT:

14.2%

PRODUCTION:

241 Cases