

2017

ONE SKY

Sonoma Mountain Chardonnay

VINEYARD NOTES

Sonoma Mountain is an ideal growing area for Chardonnay with cool pockets of fog hugging the mountainside through the morning hours and warm sunny afternoons. It is renowned for its hillside terrain, little knolls and foggy valleys. This diversity creates unique microclimates and soil types. The One Sky Vineyard holds a special place in our hearts. It is our first vineyard farmed organically and sits at 1,400 feet on Sonoma Mountain, unusually high for Chardonnay, resulting in a layered and multi-dimensional wine.

VINTAGE NOTES

2017 was a vintage we will remember for a long time. After years of drought, we enjoyed a winter with record rainfall. Mother Nature was active, filling up dams and saturating soils while cleaning out salts that built up over time. Temperatures were cool and on track for typical growth leading to normal yields. Heat waves arrived at the end of August into September which accelerated the riping, and kick started our harvest. While compressed into smaller picking windows, the grapes were perfectly developed and fermentation was steady.

Thankfully, all of our grapes were picked and wine was in barrel by the time the wildfires in Sonoma and Napa devastated nearby areas. Our vineyards were threatened but ultimately were saved with some brave work from first responders. We are forever grateful for those who put themselves in harm's way to help save our livelihoods and thankful for our good fortune during this atypical vintage.



THREE STICKS



APPELLATION:	MALOLACTIC FERMENTATION:	ALCOHOL CONTENT:
Sonoma Mountain	100%	14.4%
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION:
100% Chardonnay	15 Months	440 Cases
CLONES:	BARREL COMPOSITION:	SRP:
Wente	100% French Oak, 29% New	\$55
SOIL:	TOTAL ACIDITY (TA):	RELEASE DATE:
Volcanic and Limestone	6.3 g/L	February 20, 2019
FERMENTATION:	PH:	
100% French Oak	3.38	

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.