

2017

PRICE FAMILY ESTATES

Sonoma Coast Pinot Noir

VINEYARD NOTES

Price Family Estates Pinot Noir hails from some of the most renowned vineyard sites in Sonoma County. Each property is owned by Three Sticks' proprietor, Bill Price. The core of the wine comes from our Walala Vineyard, a 17-acre site in the middle of 19,000 acres of redwoods in the far northwestern part of Sonoma County. The other key vineyards that contribute to this wine are Gap's Crown, Durell, and One Sky. These properties are distinctly diverse but all share a cool climate, dictated by the Pacific Ocean winds and fog.

Each site brings unique characteristics and depth to this bold Pinot Noir, a highlight of our portfolio that encompasses the finest of the Sonoma Coast appellation.

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 until heat waves arrived at the end of August into September. 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:

Sonoma Coast

FERMENTATION:

Open Top Fermenters

PH:

3.51

VARIETAL CONTENT:

100% Pinot Noir

WHOLE CLUSTER:

25%

ALCOHOL CONTENT:

14.2%

CLONES:

Swan, 115, 667, 777, 828, Calera

BARREL AGING:

11 Months

SRP:

\$65

SOIL:

Cobbly clay loam, volcanic, Goldridge fine, sandy loam

BARREL COMPOSITION:

100% French Oak, 42% New

PRODUCTION:

865 Cases

TOTAL ACIDITY (TA):

6.4 g/L

RELEASE DATE:

February 20, 2019

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.