



THREE STICKS



2018

DURELL VINEYARD
Sonoma Coast Pinot Blanc

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A white Burgundian cousin of pinot noir, our pinot blanc is known for its bright, refreshing characteristics. This unique varietal is pure elegance – with subtle notes of Asian pears and a minerality that provides a structure and nuance. More neutral than oak, our Acacia barrel regimen adds a soft and delicate toast. The 2018 is both elevated and understated. It is a springtime favorite from Durell Vineyard, one of our six estate vineyards and home to some of Sonoma's most quintessential grapes.

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.

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THREESTICKSWINES.COM

WINEMAKING NOTES

APPELLATION:

Sonoma Coast

FERMENTATION:

French Oak + Acacia

FERMENTATION LENGTH:

38 Days

MALOLACTIC FERMENTATION:

Partial

BARREL AGING:

11 Months

BARREL COMPOSITION:

100% French Oak, 30% New

TOTAL ACIDITY (TA):

6.0 g/L

PH:

3.40

ALCOHOL CONTENT:

14.1%

PRODUCTION:

203 Cases