

2019

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. Creating a blend of each of the estate vineyards from across Sonoma County is always a cerebral process in blending each year. The core of the wine comes from the Walala Vineyard, a 17-acre site in the middle of 19,000 acres of redwoods in the far northwestern part of Sonoma County. This year, the blend is 40% Walala, 25% Durell, 15% One Sky, and the balance split between Gap's Crown and Alana Vineyards. 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

The growing season in 2019 was generally mild, leading to quality results. While there was record flooding of the Russian River and other local tributaries in February, the timing of the floods occurred during vine dormancy. That timing, plus the elevation of our vineyards, kept us out of harm's way. The weather was cool in August and September as the fruit matured, allowing us to pick without the pressure of any oncoming heat waves or rain. Once the fruit was harvested, we captured the subtlety and nuance as well as the intensity of flavor that comes with long maturation during those final cool months. We are excited for the tremendous quality that is certain to show itself with this "quiet" weather vintage.



THREE STICKS



<b>APPELLATION:</b> Sonoma Coast	<b>FERMENTATION:</b> Open Top Fermenters	<b>PH:</b> 3.52
<b>VARIETAL CONTENT:</b> 100% Pinot Noir	<b>WHOLE CLUSTER:</b> 24%	<b>ALCOHOL CONTENT:</b> 14.0%
<b>CLONES:</b> Swan, 115, 667, 777, 828, 954, Calera	<b>BARREL AGING:</b> 11 Months	<b>SRP:</b> \$65
<b>SOIL:</b> Cobbly clay loam, volcanic, Goldridge fine, sandy loam	<b>BARREL COMPOSITION:</b> 100% French Oak, 45% New	<b>PRODUCTION:</b> 554 Cases
	<b>TOTAL ACIDITY (TA):</b> 6.3 g/L	<b>RELEASE DATE:</b> February 17, 2021

*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 a historic tasting in Sonoma.*