



THREE STICKS



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DURELL VINEYARD ORIGIN
Chardonnay

2019

DURELL VINEYARD ORIGIN

Chardonnay

Chardonnay is perfectly suited for the rolling hillsides and stony river bottom flats of our beautiful estate vineyard, Durell, and the unoaked Origin is the naked, pure expression of the varietal grown in this special site. Rocky, volcanic soils radiate warmth to the vines throughout the day, while cooling fog and coastal breezes contribute to the remarkable diversity of this vineyard in the heart of Sonoma. We ferment this wine in concrete eggs, amphoras, and stainless-steel barrels to showcase the beauty of the fruit, without the effects of oak. Bright and balanced, the palate opens with an energetic pop of acidity, followed by richness and texture from the sur lie aging process.

The 2019 vintage boasts aromas of jasmine, apple blossom, and moonflower, while kumquat, lychee, and Asian pear on the palate move to a finish that demands another sip.

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.

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THREESTICKSWINES.COM

WINEMAKING NOTES

APPELLATION:

Sonoma Coast

VARIETAL CONTENT:

100% Chardonnay

FERMENTATION:

Concrete Amphora and Egg

FERMENTATION LENGTH:

38 Days

MALOLACTIC FERMENTATION:

None

BARREL AGING:

11 Months in Concrete Egg
and Stainless Steel Barrels

BARREL COMPOSITION:

54% Concrete Egg
46% Stainless Steel

TOTAL ACIDITY (TA):

6.4 g/L

PH:

3.38

ALCOHOL CONTENT:

14.0%

PRODUCTION:

440 Cases