

2018

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. This year, the blend is about 40% Walala, 25% Gap's Crown, 15% William James, and the balance split between Alana, 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

2018 was one of those magical years. With a mild spring, the early growing season plodded along at a relatively normal pace. Once the berries set, we knew we had a healthy and full crop. So full, in fact, we did a number of fruit-thinning passes to reduce load on the vines. Even with this, we were happy to see an above-average harvest with superb quality. We started picking in earnest after Labor Day, with cool, fall weather that allowed us to transfer the grapes in a calm and measured pace. All in all, 2018 will go down as a year to remember, with wines of true depth and power.



THREE STICKS



APPELLATION:

Sonoma Coast

VARIETAL CONTENT:

100% Pinot Noir

CLONES:

Swan, 115, 667, 777, 828,
Calera, Mt. Eden

SOIL:

Cobbly clay loam, volcanic,
Goldridge fine, sandy loam

FERMENTATION:

Open Top Fermenters

WHOLE CLUSTER:

25%

BARREL AGING:

11 Months

BARREL COMPOSITION:

100% French Oak, 38% New

TOTAL ACIDITY (TA):

6.1 g/L

PH:

3.51

ALCOHOL CONTENT:

14.2%

SRP:

\$65

PRODUCTION:

668 Cases

RELEASE DATE:

February 11, 2020

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.