

2018

Russian River Valley Pinot Noir



THREE STICKS

VINEYARD NOTES

Our Russian River Valley Pinot Noir comes from the cooler areas of Sebastopol and Occidental. This area is highly desirable for the cultivation of pinot noir due to the cool, breezy climate and prized Goldridge sandy, loam soils. The afternoon fog and Pacific Ocean winds act as nature's air conditioner, migrating the warm mid-day temperatures inland. This climate shift gives grapes time to shut down and retain their acids, lending to a more balanced and bright pinot noir.

Two estate vineyards that contribute to this wine are the Alana Vineyard and William James Vineyard, both located in Green Valley. These properties are known for extreme temperature fluctuations and thick fog that allow fruit to ripen at a snail's pace - an ideal environment for development and maturity.

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.



APPELLATION:

Russian River Valley

WHOLE CLUSTER:

27%

ALCOHOL CONTENT:

14.0%

VARIETAL CONTENT:

100% Pinot Noir

BARREL AGING:

11 Months

PRODUCTION:

568 Cases

CLONES:

Pommard, Swan, Calera

BARREL COMPOSITION:

100% French Oak, 52% New

SRP:

\$65

SOIL:

Goldridge fine sandy loam

TOTAL ACIDITY (TA):

6.1 g/L

RELEASE DATE:

February 11, 2020

FERMENTATION:

Open Top Fermenters

PH:

3.54

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.