2018

WALALA VINEYARD
Sonoma Coast Pinot Noir

THREE STICKS

VINEYARD NOTES

17.2 planted acres of pristine Pinot Noir make up the Walala Vineyard, the most remote of our estate properties. Walala comes from the Kashaya Pomo Indian saying, "where the water flows down." This is a reference to the local town of Gualala, which resides at the mouth of the Gualala River. The vineyard is located a couple of miles inland from the Pacific Ocean above the fog layer at 1,600 feet, where the climate is perfect for the Sonoma Coast Pinot Noir. We use the unique conditions and elevation to our advantage. This isolated site receives short but consistent sun exposure every afternoon, after long, cold mornings. This cycle manifests into dark and robust fruit that exudes vitality, powerful texture and floral aromatics.

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:
Sonoma Coast

VARIETAL CONTENT:
100% Pinot Noir

CLONES:
828, 777, 115

SOIL:
Goldridge sandy loam, Hugo gravelly loam

FERMENTATION:
Open top fermenters

WHOLE CLUSTER:
26%

BARREL AGING:
15 Months

BARREL COMPOSITION:
100% French Oak, 60% New

TOTAL ACIDITY (TA):
6.4 g/L

PH:
3.50

ALCOHOL CONTENT:
13.9%

PRODUCTION:
410 Cases

SRP:
$70

RELEASE DATE:
August 3, 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.