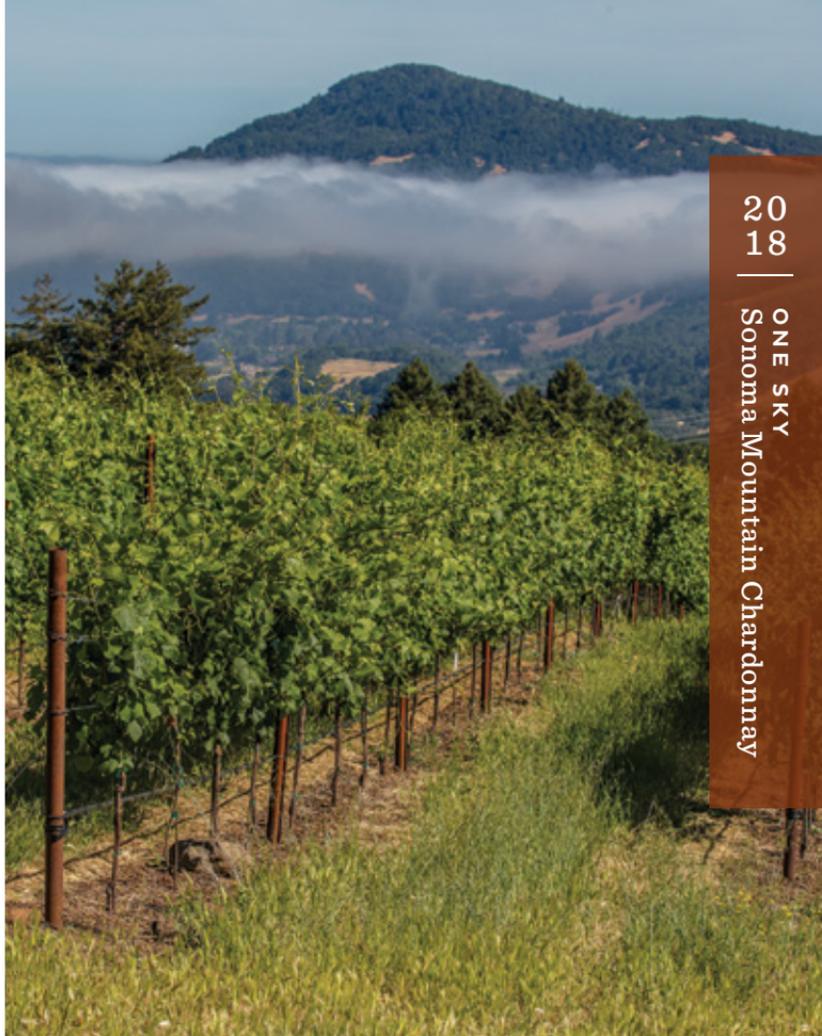




THREE STICKS



2018

ONE SKY
Sonoma Mountain Chardonnay

2018

ONE SKY

Sonoma Mountain Chardonnay

Hailing from the top of Sonoma Mountain, this chardonnay showcases what a high-elevation vineyard can produce. Our unique positioning and nourishing volcanic soils allow the grapes to ripen and develop at a consistent pace. This property is a favorite amongst local fauna – we are in harmony with the wildlife (including mountain lions!) who roam amongst the vines. With this vintage you'll find nutmeg spice paired with ripe Meyer lemon and guava. Dubbed the Goldilocks of our chardonnays, the One Sky never disappoints.

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 an historic tasting in Sonoma.

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WINEMAKING NOTES

APPELLATION:

Sonoma Mountain

FERMENTATION:

French Oak

FERMENTATION LENGTH:

48 Days

MALOLACTIC FERMENTATION:

100%

BARREL AGING:

15 Months

BARREL COMPOSITION:

100% French Oak, 33% New

TOTAL ACIDITY (TA):

6.3 g/L

PH:

3.48

ALCOHOL CONTENT:

14.2%

PRODUCTION:

426 Cases