THREE STICKS



2018

walala vineyard Sonoma Coast Pinot Noir

The Walala Vineyard sits at the crown of the Pacific Coast hills, surrounded by 20,000 acres of pine and redwood forest. The vines rest above the fog, allowing the fruit to consistently ripen in the cool, coastal breezes. The 2018 vintage is characterized by fresh violet and rooibos tea on the nose, with raspberry tartlets and toasted hibiscus leaf on the palate. This vintage epitomizes the elegance and beauty that is the hallmark of the Walala Vineyard.

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

APPELLAT	ION:
Sonoma	ı Coast
FERMENT	ATION:
Open To	op Fermentation
FERMENT	ATION LENGTH:
13 Days	
WHOLE C	LUSTER:
26%	
BARREL A	GING:
15 Mont	hs
BARREL C	OMPOSITION:
100% Fi	rench Oak, 60% New
TOTAL AC	IDITY (TA):
6.4 g/L	
рн:	
3.5	
ALCOHOL	CONTENT:
13.9%	
PRODUCT	ION:
410 Cas	es