# THREE STICKS



# 2019

# DURELL VINEYARD Pinot Blanc

A rare, white grape mutation of pinot noir, our pinot blanc is radiant and refreshing through and through. These grapes are right at home planted in one of the cooler bowls of our much-loved estate vineyard, Durell, due to the chilly night breezes and elongated growing season perfectly suited for this unusual variety. This wine sees partial oak treatment, with the balance fermented and aged in stainless-steel barrels and a single, new Acacia barrel. Acacia highlights the bright floral notes of this wine and lends a softer tannin profile than the more commonly found French Oak style.

In this bottling, we love the elegant flavors of white nectarine flower, crisp green apple, and slate-like minerality. As the most recent addition to our Durell Vineyard lineup, this brilliant wine is the perfect sip for springtime.

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.

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### WINEMAKING NOTES

APPELLATION:
Sonoma Coast
VARIETAL CONTENT:
100% Pinot Blanc
FERMENTATION:
French Oak, Acacia
FERMENTATION LENGTH:
26 Days
MALOLACTIC FERMENTATION:
Partial
BARREL AGING:
11 Months
BARREL COMPOSITION:
50% Neutral French Oak
40% Stainless Steel Barrels
10% New Acacia
TOTAL ACIDITY (TA):
6.2 g/L
рн:
3.28
ALCOHOL CONTENT:
14.2%
PRODUCTION:
238 Cases