



## PRICE FAMILY ESTATES Pinot Noir

Our Price Family Estates Pinot Noir is a special blend of our estate vineyards throughout the Sonoma Coast, presenting one of the most thoughtful processes for our winemakers each year. With many distinctive vineyards in our portfolio, the team works tirelessly to showcase the unique qualities of each site, while pulling the components together into a seamless blend. The core of this wine originates from our 17-acre Walala Vineyard, planted among a vast sea of redwoods, just six miles from the Pacific Ocean. Fruit from our Durell, One Sky, Gap's Crown, and Alana Vineyards round out the composition, making it a lovely representation of the diversity of Sonoma Coast and remarkable quality of the 2019 vintage. On the nose, dried herbs, accented by dark chocolate-covered boysenberry and hints of forest floor. Notes of pluot and ruby red grapefruit provide high tone zip to tantalize the palate, while firm tannins and a touch of toasty oak further complement this wine that pairs with a variety of cuisine.

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 Noir
FERMENTATION:
Open-top Fermenters
FERMENTATION LENGTH:
12 Days
MALOLACTIC FERMENTATION:
100%
BARREL AGING:
11 Months
BARREL COMPOSITION:
100% French Oak
45% New
TOTAL ACIDITY (TA):
$6.3\mathrm{g/L}$
PH:
3.52
ALCOHOL CONTENT:
14.0%
PRODUCTION:
554 Cases