

2020

CUVÉE EVA MARIE
Sonoma Mountain Pinot Noir



THREE STICKS

VINEYARD NOTES

Cuvée Eva Marie is one of our favorite wines to make each harvest. Named for Bill's wife, Eva, this pinot noir is grown at our organically farmed One Sky Vineyard, high atop Sonoma Mountain above the fog line. Pinot noir thrives in high elevation, stretching towards the sun for warmth to ripen to perfection. Made from the best fruit and a premium selection of barrels, one of this wine's hallmarks is its signature balance of earth, fruit, and spice.

VINTAGE NOTES

The 2020 vintage started with a mild winter and lighter than normal rainfall. During flowering, we saw some of that rain, resulting in a poorer "set" of berries. Lower yields concentrate flavors into fewer clusters and fewer berries, so what we lost in yield, we gained in quality. The year took a unique turn when our hospitality team was deployed to the vineyard, helping with shoot thinning and suckering in Springtime due to the pandemic-related Adobe closure. We were also able to make on-the-spot decisions regarding heat spikes later in the year; an absolute advantage of farming our own lands, we were able to take immediate, decisive actions with our vineyard team. With our constant collaboration between winemaking and farming teams, the resulting wines shine, exhibiting incredible concentration and complexity: a bright spot from an otherwise challenging year.

TASTING NOTES

Our 2020 vintage is warm and welcoming, like Eva herself, with flavors of plum, earl grey, and accentuated by hints of rose petal and a chocolate. A robust structure with beautifully balanced acidity, this wine will leave you wanting more. This bottling has been intentionally cellared, and made to be enjoyed now or aged until 2035.



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| APPELLATION: | WHOLE CLUSTER: | pH: |
| Sonoma Mountain | 20% | 3.45 |
| VARIETAL CONTENT: | MALOLACTIC FERMENTATION: | PRODUCTION |
| 100% Pinot Noir | 100% | 214 Cases |
| SOIL: | BARREL AGING: | SRP: |
| Goulding Cobbly Clay Loam | 15 Months | \$95 |
| CLONES: | BARREL COMPOSITION: | RELEASE DATE: |
| Calera, 943, Swan, 777, 115 | 100% French Oak; 59% New | February 2023 |
| FERMENTATION: | ALCOHOL CONTENT: | |
| Open Top Fermenter | 14.0% | |
| FERMENTATION LENGTH: | TOTAL ACIDITY (TA): | |
| 12 Days | 6.5 g/L | |

*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.*