

2020

DURELL VINEYARD

Sonoma Coast Pinot Noir



THREE STICKS

VINEYARD NOTES

Durell has a 45-year long history of producing some of California's most revered pinot noirs and chardonnays. We are proud to call this site our home ranch, and the birthplace of Three Sticks. Positioned in the rolling hills of southwest Sonoma, these vines thrive in the gentle afternoon breezes that blow in from the San Pablo Bay and Pacific Ocean. With the diversity of Durell's microclimates at their fingertips, our winemakers craft this pinot noir to balance delicate fruit and subtle earthiness. The terroir always shines through at Durell.

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

With this vintage, you'll find notes of fresh blackberry, strawberry preserves, and creme brûlée on the nose, complemented by brown sugar and a long, grippy finish.



APPELLATION:	WHOLE CLUSTER:	pH:
Sonoma Coast	10%	3.50
VARIETAL CONTENT:	MALOLACTIC FERMENTATION:	PRODUCTION
100% Pinot Noir	100%	490 Cases
SOIL:	BARREL AGING:	SRP:
Cobbly Clay Loam, Volcanic, Rocky Loam	15 Months	\$75
CLONES:	BARREL COMPOSITION:	RELEASE DATE:
115, 667, Swan, 943, Calera	100% French Oak; 55% New	August 2022
FERMENTATION:	ALCOHOL CONTENT:	
Open Top Fermenter	13.9%	
FERMENTATION LENGTH:	TOTAL ACIDITY (TA):	
12 days	6.4 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.*