

2020

SONOMA MOUNTAIN

One Sky Chardonnay



THREE STICKS

VINEYARD NOTES

Perched high above the fog line on Sonoma Mountain, the One Sky Vineyard benefits from cool daytime temperatures and proximity to the sun that allows just enough warmth to ripen chardonnay at this extreme vineyard site. One Sky's secluded location is a haven for local wildlife, including rattlesnakes, deer, and the occasional mountain lion. Situated on a steep hillside with deep red, volcanic soils, the organically farmed One Sky Vineyard produces grapes that are concentrated and rich.

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

This profile shines through in One Sky Chardonnay with its notes of Asian pear, yellow apple, lychee, and a hint of beeswax on the nose, complemented by vibrant acidity and toasted bread on the long, lingering finish.



APPELLATION:	MALOLACTIC FERMENTATION:	PRODUCTION
Sonoma Mountain	100%	410 Cases
VARIETAL CONTENT:	BARREL AGING:	SRP:
100% Chardonnay	15 Months	\$70
SOIL:	BARREL COMPOSITION:	RELEASE DATE:
Goulding Cobbly Clay Loam and Volcanic	100% French Oak; 29% New	February 2022
CLONES:	ALCOHOL CONTENT:	
Wente	14.0%	
FERMENTATION:	TOTAL ACIDITY (TA):	
French Oak	6.8 g/L	
FERMENTATION LENGTH:	pH:	
28 Days	3.33	

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.