

2020

## WALALA VINEYARD

### Sonoma Coast Pinot Noir



THREE STICKS

#### VINEYARD NOTES

Perched high in the northwestern Sonoma Coast, six miles from the rugged Pacific Ocean coastline, Walala is the most isolated of our estate vineyards. This property is surrounded by 19,000 acres of redwoods and named for the Kashaya Pomo Indian saying, “where the water flows down,” a reference to the local Gualala River and Gualala. Pinot noir thrives here, in the salty sea breezes that cool the grapes and allow for extended ripening time.

#### 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 years bottling is comprised of everything we love about coastal influences on pinot noir – beginning with notes of fresh cranberry and wild lilies, before culminating in a hearty finish of rum fruitcake, allspice, and toasty oak: a trip to the Sonoma Coast in a glass.



<b>APPELLATION:</b>	<b>FERMENTATION LENGTH:</b>	<b>TOTAL ACIDITY (TA):</b>
Sonoma Coast	13 days	6.6 g/L
<b>VARIETAL CONTENT:</b>	<b>WHOLE CLUSTER:</b>	<b>pH:</b>
100% Pinot Noir	20%	3.45
<b>SOIL:</b>	<b>MALOLACTIC FERMENTATION:</b>	<b>PRODUCTION</b>
Goldridge Fine Sandy Loam and Gravelly Hugo Loam	100%	432 Cases
<b>CLONES:</b>	<b>BARREL AGING:</b>	<b>SRP:</b>
115, 113	15 Months	\$75
<b>FERMENTATION:</b>	<b>BARREL COMPOSITION:</b>	<b>RELEASE DATE:</b>
Open Top Fermenter	100% French Oak; 52% New	August 2022
	<b>ALCOHOL CONTENT:</b>	
	14.0%	

*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.*