



THREE STICKS



2020

DURELL VINEYARD
Pinot Blanc

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Pinot Blanc

Pinot Blanc is planted in the hills above Sonoma in one of the coldest bowls of our estate Durell Vineyard. This Burgundian variety craves cool temperatures that allow the fruit to develop slowly throughout the growing season and retain its fresh acidity. After picking this fruit in the middle of the night, it is whole cluster pressed and fermented in primarily neutral French oak to retain its brightness and texture. For added complexity, this wine is fermented in a few Acacia barrels to accentuate the delightful floral notes native to this variety. Honeydew melon, white peach, and white pepper aromatics leap from the glass, culminating in orange blossom and chamomile on the finish.

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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THREESTICKSWINES.COM

WINEMAKER NOTES

APPELLATION:

Sonoma Coast

VARIETAL CONTENT:

100% Pinot Blanc

CLONES:

159, 161

FERMENTATION:

French Oak and Acacia

FERMENTATION LENGTH:

25 Days

MALOLACTIC FERMENTATION:

Partial

BARREL AGING:

11 Months

BARREL COMPOSITION:

55% Used French Oak
25% Stainless Steel Barrels
20% Used Acacia

TOTAL ACIDITY (TA):

6.1 g/L

pH:

3.33

ALCOHOL:

14.1%

PRODUCTION

224 Cases