



THREE STICKS



2020

DURELL VINEYARD
Sonoma Coast Pinot Noir

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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. 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.

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 Noir

CLONES:

115, 667, Swan, 943, Calera

FERMENTATION:

Open Top Fermenter

FERMENTATION LENGTH:

12 Days

WHOLE CLUSTER:

10%

BARREL AGING:

15 Months

BARREL COMPOSITION:

100% French Oak; 55% New

TOTAL ACIDITY (TA):

6.4 g/L

pH:

3.50

ALCOHOL:

13.9%

PRODUCTION

490 Cases