



THREE STICKS



2020

SONOMA MOUNTAIN
One Sky Chardonnay

2020

SONOMA MOUNTAIN
One Sky Chardonnay

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. 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.

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.

143 West Spain Street
Sonoma, CA 95476

T: 707 996 3328
E: concierge@threestickswines.com

THREESTICKSWINES.COM

WINEMAKER NOTES

APPELLATION:

Sonoma Mountain

VARIETAL CONTENT:

100% Chardonnay

CLONES:

Wente

FERMENTATION:

French Oak

FERMENTATION LENGTH:

28 Days

MALOLACTIC FERMENTATION:

100%

BARREL AGING:

15 Months

BARREL COMPOSITION:

100% French Oak; 29% New

TOTAL ACIDITY (TA):

6.8 g/L

pH:

3.33

ALCOHOL:

14.0%

PRODUCTION

410 Cases