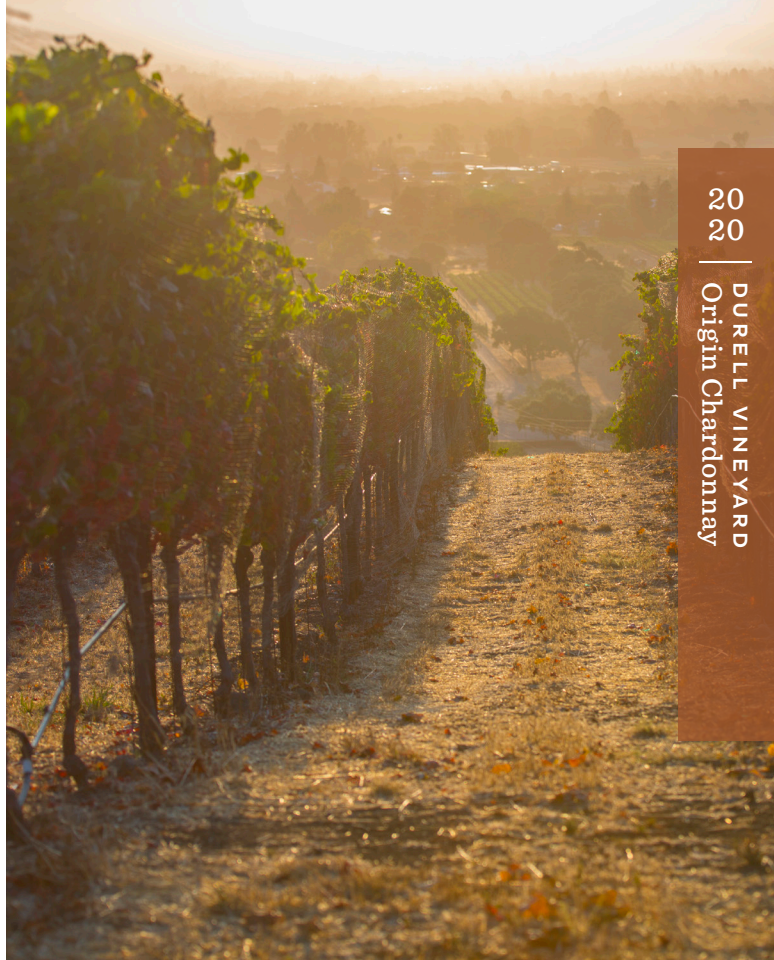




THREE STICKS



2020

DURELL VINEYARD
Origin Chardonnay

2020

DURELL VINEYARD
Origin Chardonnay

Durell Vineyard has been recognized for growing showstopping chardonnay for decades and we are proud to call this iconic site our home ranch. Fermented and aged in concrete egg and amphora, the purity of fruit grown at Durell shines in the Origin Chardonnay. While previously comprised of solely Wente clone chardonnay, this vintage introduces a block of Hyde clone from an older section of the vineyard, adding to the subtle complexity of this wine. Bursting from the glass with enticing aromatics of lime zest and jasmine, Origin's palate is equally sublime with grapefruit, slate, and rich texture from sur lie aging. Pair this with shellfish and you're in for a fabulous afternoon.

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% Chardonnay

CLONES:

Wente, Hyde

FERMENTATION:

Concrete Amphora & Egg

FERMENTATION LENGTH:

28 Days

BARREL AGING:

11 Months

BARREL COMPOSITION:

64% Concrete Egg
36% Stainless Steel

TOTAL ACIDITY (TA):

6.8 g/L

pH:

3.37

ALCOHOL:

14.0%

PRODUCTION

390 Cases