

2021

ORIGIN

Sonoma Coast Chardonnay



THREE STICKS

VINEYARD NOTES

An iconic Three Sticks wine, and counterpart to the Durell Chardonnay, the Origin Chardonnay differs due to its time in concrete egg and stainless steel, providing the purest expression of chardonnay.

VINTAGE NOTES

The 2021 vintage began with a very dry winter making early irrigation in the vineyards necessary to counteract the lack of rain. With cooler weather around budbreak and flowering, we saw a fair amount of fluctuation in the timing and development of the grapes. This led to highly variable yields at harvest, which kept our winegrowing team on their toes. Harvest got underway on the last day of August and continued throughout September at a steady, methodical pace. Overall, the fruit was quite enticing, with medium to full body and particularly impressive tannin structures on the Pinots.

TASTING NOTES

Originating from the rocky riverbed soils of our first estate vineyard, Durell, this particular vintage will remind you of honeysuckle, nectarine, and grapefruit, accentuated by lemon curd and cucumber. A vibrant wine with a round, mineral core and just the right amount of acid to finish. Truly the perfect wine to kick off springtime.



APPELLATION:

Sonoma Coast

FERMENTATION LENGTH:

25 Days

340 Cases

VARIETAL CONTENT:

100% Chardonnay

BARREL AGING:

9 Months

SRP:

\$70

SOIL:

Gravelly Clay Loam

ALCOHOL CONTENT:

14.0%

RELEASE DATE:

February 2023

CLONES:

Wente, Hyde

TOTAL ACIDITY (TA):

6.8 g/L

FERMENTATION:

Concrete Amphora Egg
and Stainless Steel
Barrels

PH:

3.40

PRODUCTION

*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.*