ORIGIN Sonoma Coast Chardonnay

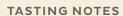


VINEYARD NOTES

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.



Barrels

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.

THREE STICKS	ı
ORIGIN DURELL VINEYARD CHARDONNAY 2021	

APPELLATION:	FERMENTATION LENGTH:	340 Cases
Sonoma Coast	25 Days	SRP:
VARIETAL CONTENT:	BARREL AGING:	\$70
100% Chardonnay	9 Months	RELEASE DATE:
SOIL:	ALCOHOL CONTENT:	February 2023
Gravelly Clay Loam	14.0%	
CLONES:	TOTAL ACIDITY (TA):	
Wente, Hyde	6.8 g/L	
FERMENTATION:	<u>Р</u> Н:	
Concrete Amphora Egg	3.40	
and Stainless Steel	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.

T: 707 996 3328 THREESTICKSWINES.COM