

2021

DURELL VINEYARD

CHARDONNAY

Our Heritage Vineyards, including Durell, Gap's Crown, and Walala, are the cornerstone of exceptional pinot noir and chardonnay. These renowned sites have become iconic vineyards in California, showcasing their legacy and greatness. At Three Sticks, amongst select producers, honor their history while forging a path of continued success for future generations crafting beautiful wines.

VINEYARD

This wine holds a special place in our hearts hailing from the birthplace of the Three Sticks story, our first vineyard, laying the foundation for our incredible collection of vineyards. Our original Heritage vineyard, Durell, is highly regarded throughout Sonoma, characterized by its diverse microclimates and rocky volcanic soils. This 610-acre vineyard, with 180 acres planted, is mainly chardonnay and pinot noir. Our vineyard spans the Sonoma Valley, Sonoma Coast, and Carneros AVAs and was first planted in the 1970s, making it an integral part of Sonoma's history. Its reputation continues to shine through every grape and in every glass of wine.

VINTAGE

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

This vineyard's latest vintage of wine is fresh and vibrant, with a blend of nectarine, Asian pear, and mandarin flavors. A subtle touch of pastry cream enhances its complexity.



APPELLATION

Sonoma Coast

VARIETY CONTENT

100% Chardonnay

SOIL

Los Robles Gravelly Clay
Loam, Goulding Cobbly
Clay Loam

CLONES

Wente, Hyde

FERMENTATION

French Oak

FERMENTATION LENGTH

25 days

MALOLACTIC FERMENTATION

100%

BARREL AGING

14 Months

BARREL COMPOSITION

100% French Oak; 22% New

ALCOHOL CONTENT

14.0%

TOTAL ACIDITY (TA)

6.7 g/L

pH

3.33

PRODUCTION

620 Cases

SRP

\$70

RELEASE DATE

August 2023

THREE STICKS VINEYARDS

Alana, Durell, Gap's Crown,
One Sky, Walala, William James

VINEYARD COLLECTION

Heritage

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THREE STICKS