



THREE STICKS



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ORIGIN  
Sonoma Coast Chardonnay

2021

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**ORIGIN**

**Sonoma Coast Chardonnay**

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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. 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.

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*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**

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**APPELLATION:**

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Sonoma Coast

**VARIETAL CONTENT:**

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100% Chardonnay

**CLONES:**

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Wente, Hyde

**FERMENTATION:**

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Concrete Amphora Egg and  
Stainless Steel Barrels

**FERMENTATION LENGTH:**

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25 Days

**BARREL AGING:**

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9 Months

**ALCOHOL CONTENT:**

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14.0%

**TOTAL ACIDITY (TA):**

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6.8 g/L

**pH:**

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3.40

**PRODUCTION**

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340 Cases