

2022

DURELL VINEYARD

PINOT BLANC

The Durell, Gap's Crown, and Walala Vineyards comprise what we call our Heritage Vineyards. We recognize and celebrate the history and legacy of these renowned vineyards even prior to our ownership of them. As their current stewards, we take very seriously our responsibility to create and protect their future. We do so with obsessive attention to detail and meticulous care in farming them. These Heritage Vineyards are, and forever will be, cornerstones of our fine chardonnay and pinot noir production.

VINEYARD

A white Burgundian cousin to pinot noir, our Durell Vineyard Pinot Blanc is a coveted favorite amongst our supporters, but most of all by our Co-Founder and General Manager, Prema Kerollis. This pinot blanc consistently offers bright and refreshing qualities, perfect for all spring and summertime activities.

VINTAGE

In 2022, we saw a continuation of the drought in CA, with warm weather, early bloom, and long, slow flowering. Some of our vineyard blocks that flowered during the cold stretch did not set as much fruit as typical, so we saw lower yields for the year. While this isn't ideal from a quantity standpoint, quality was great, and things began moving along quickly. We started harvest in mid-August, a week or two earlier than "normal," and as we approached Labor Day, we saw a heat wave on the horizon. We were in a good spot and could bring in much of our fruit before the heat. The grapes we let hang through the heat were still a ways away from being ready to harvest. In recent years we have been leaving more leaves on the vines to help shade and keep the fruit on the vines from being scorched by the sun. This decision helped us this year in particular. After the heat, temperatures cooled in the region, and we were able to bring in the rest of our fruit in the weeks following. All in all, we are very happy with the quality of this vintage and thankful for our team rallying during this intense time of year.

TASTING NOTES

The new vintage invites you in with charming floral notes, and confectioned almond gives way to a rich texture on your palate. The interplay of fresh saline and a subtle umami quality enriches the overall complexity. Rounding itself with minerality, leading to a lively lime pop on the finish.



APPELLATION

Sonoma Coast

VARIETY CONTENT

100% Pinot Blanc

SOIL

Goulding Cobbly Clay Loam

CLONES

159, 161

FERMENTATION

French Oak, Acacia, and Stainless Steel Barrels

FERMENTATION LENGTH

33 days

MALOLACTIC FERMENTATION

Partial

BARREL AGING

10 Months

BARREL COMPOSITION

52% Used French Oak; 26% Stainless Steel Barrels; 22% Used Acacia

ALCOHOL CONTENT

14.0%

TOTAL ACIDITY (TA)

6.5 g/L

pH

3.29

PRODUCTION

233 Cases

SRP

\$60

RELEASE DATE

February 2024

THREE STICKS VINEYARDS

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

VINEYARD COLLECTION

Heritage

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