

2022

## ORIGIN

### DURELL VINEYARD CHARDONNAY

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 favorite wine from our Heritage Vineyard, Durell, is the Origin Chardonnay. This wine is the purest expression of our vineyard, aged and fermented in concrete amphoras, egg-shaped tanks, and stainless steel barrels. This unoaked gem unveils Durell's true essence with a depth enriched by its various soil types.

## 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

This vibrant vintage invites your palate to enjoy notes of light tropical fruits, candied lemon dust, and the delicate sweetness of honey and citrus blossom. The absence of oak allows the natural flavors to shine, providing a crisp and refreshing profile that embodies the beauty of its origin.



### APPELLATION

Sonoma Coast

### VARIETY CONTENT

100% Chardonnay

### SOIL

Gravelly and Cobbly Clay Loam

### CLONES

Wente, Hyde

### FERMENTATION

Concrete Amphora, Egg and Stainless Steel Barrels

### FERMENTATION LENGTH

27 days

### BARREL AGING

10 Months

### BARREL COMPOSITION

59% Concrete Egg; 41% Stainless Steel Barrels

### ALCOHOL CONTENT

14.0%

### TOTAL ACIDITY (TA)

7.0 g/L

### pH

3.35

### PRODUCTION

390 Cases

### SRP

\$70

### RELEASE DATE

February 2024

### THREE STICKS VINEYARDS

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

### VINEYARD COLLECTION

Heritage

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