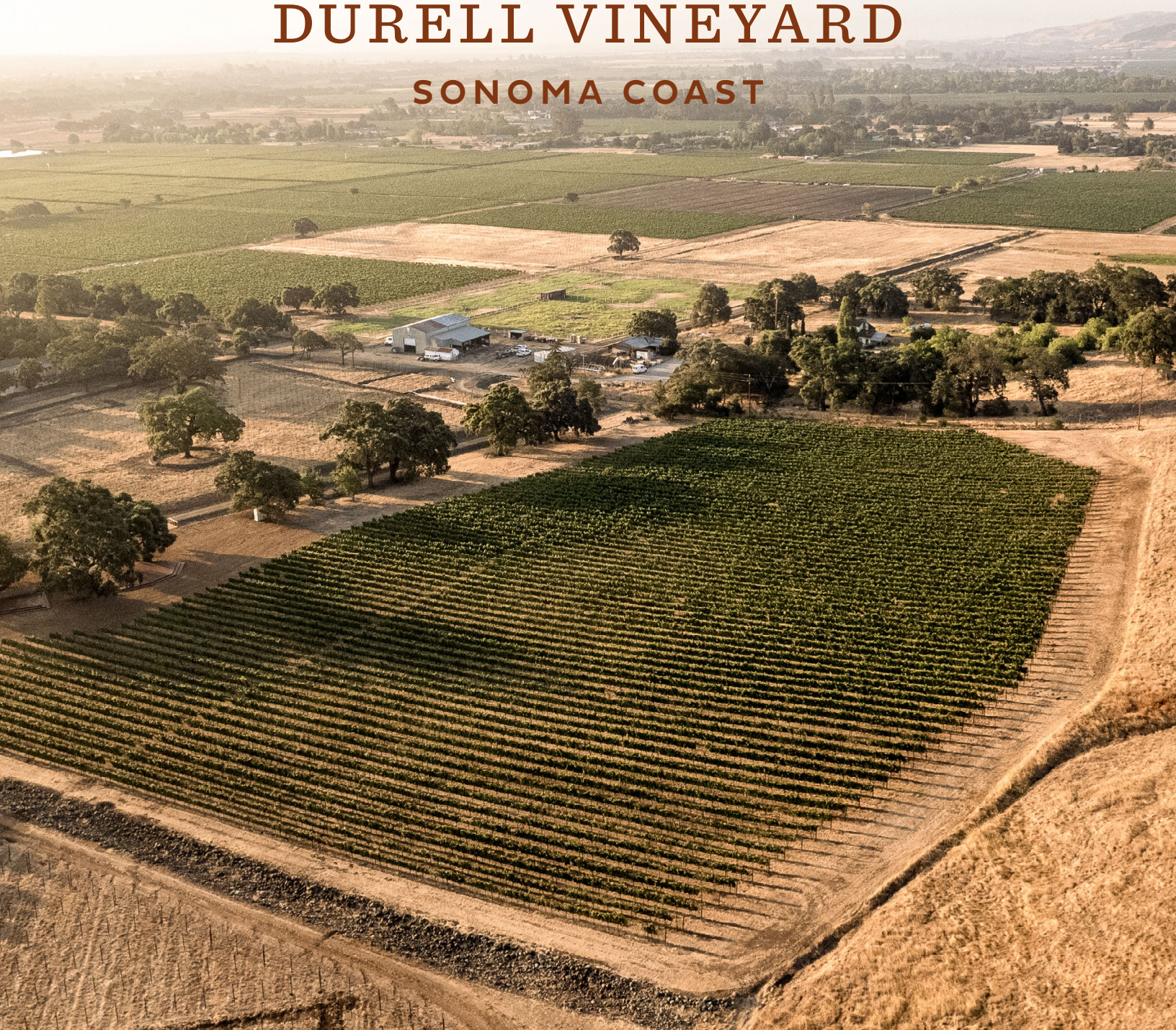




THREE STICKS

DURELL VINEYARD

SONOMA COAST



VINEYARD
ROOTS

The pedigree of Three Sticks begins not in the glass nor even in the cellar. Instead, it begins in the rocky, volcanic soils of Durell, one of the most diverse and prized vineyard sites. Planted primarily to chardonnay and pinot noir, the property spans multiple AVAs and is a testament to the diversity and complexity of some of Sonoma County’s finest terroir. It is here; Three Sticks was born.

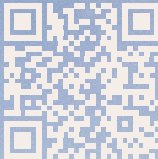
DESTINATION
DURELL

Durell is located in southern Sonoma County, on the western edge of the town of Sonoma. Spanning more than 750 acres of land, just 160 acres are currently planted to vineyards. The property sits less than 25 miles inland from the Pacific Ocean, with the San Pablo Bay just 10 miles to the south. Hills of the Coastal Range and the flats of Sonoma Valley are represented at Durell, their interplay becoming paramount to the vines grown and fruit produced there.

This unique confluence of mountain, bay, ocean, and valley creates terroir ideally suited for world-class chardonnay and pinot noir. It’s no wonder that Durell has produced award-winning wines known for their depth and complexity for more than four decades. Now considered one of America’s Grand Cru Vineyards, Durell continues to produce wines of distinction and vast acclaim.



WATCH ME





ROOTS OF RESILIENCE

Ed Durell was a produce broker in San Francisco when he purchased the property in the early 1970s. Used initially as part-time cattle grazing for the neighbors and primarily just a weekend getaway for Ed and his family, world-class vineyards and wines of the finest pedigree were not initially envisioned for his idyllic tract of land. In 1978 and only after watching the wine industry grow around him did Ed ask his young Ranch Manager, Steve Hill, to begin planting some wine grapes on the property. In relatively short order, Ed, Steve, and the property all gained meaningful notoriety for both growing fruits of supreme character and for partnering with premium wine producers from all over Sonoma County. By the mid-1980's, all three of them had become standard bearers of quality, and Durell Vineyard was canonized in the American wine lexicon.

Bill Price bought the Durell Vineyard in 1996 and 2002 made the first Three Sticks wine, a pinot noir, from the property. "We had access to a variety of fruit, and I wanted to make wines that were distinctive. I have my pick of the vineyard rows and love to see what is created from grape to bottle. That's what drove me to make wine in the first place," Bill recalls. In 2009 Rob Harris was brought on to direct farming at Durell and help create the portfolio of vineyards that now comprise Price Family Vineyards and Estates. Now the VP of Vineyards, Rob has overseen strategic changes and generational turnover at Durell while maintaining a clear focus on fruit quality and long-term vineyard health. He continues to measure success one vintage at a time and makes all farming decisions with a keen consideration of the past, present, and future.

The planted acreage at Durell is currently 45% chardonnay, 51% pinot noir, and 4% other varieties (pinot blanc, zinfandel, and a field blend of Rhône varieties).

A WINE HAVEN

The Durell property is rather rare, given that it has physical and legal placement in three of Sonoma’s most notable AVAs. Durell sits wholly in both the Sonoma Coast and Sonoma Valley AVA’s and the northwestern boundary of the Carneros line bisects the property making roughly half of the overall acreage part of this third iconic AVA as well.

The Sonoma Coast appellation stretches the Sonoma County coastline between Marin (to the south) and Mendocino (to the north). It is best defined by coastal influence and rolling hills. While not officially granted until 1981, the Sonoma Valley AVA boasts the historic home of not only the California wine industry but of California itself. The history and tradition of grape growing and winemaking in this AVA are second to none in the New World. The Carneros AVA is shared with Napa County. However, the wind and fog from San Pablo Bay that mostly define it are prototypical Sonoma and often the physical and meteorological basis for many areas around it.

APPELLATIONS

Sonoma Coast, Sonoma Valley, Carneros

ELEVATION

140’-440’

SOILS

Los Robles Gravelly Clay Loam, Tuscan Cobbly Clay Loam, Goulding Cobbly Clay Loam, Clear Lake Clay, Goulding Clay Loam

VARIETIES

Pinot Noir 68.96 acres, Chardonnay 60.69 acres, Pinot Blanc 1.06 acres, Zinfandel 0.80 acres, Syrah and other Rhônes 2.99 acres

PINOT NOIR CLONES

Calera, Swan, Mt. Eden, Martini, DRC, 115, 828, 667, 5, 32, Wadenswil

CHARDONNAY CLONES

Wente, 76, 95, Hyde, Rued, Mt. Eden

PINOT BLANC CLONES

159, 161

ACRES

750+ total, 134.5 planted, 17.45 in development



TERROIR'S TAPESTRY

Durell Vineyard is a mosaic of diverse soil types that bestow upon its wines remarkable depth and character interwoven within the vineyard’s viticultural tapestry. From the Los Robles gravelly clay loam, found in the flatlands, to the Tuscan cobbly clay loam and the Goulding cobbly clay loam gracing the slopes, each soil type at Durell Vineyard unveils its own fascinating story.

The Los Robles gravelly clay loam, an ancient riverbed adorned with smooth cobblestones, imparts a sense of rocky grandeur; here, Chardonnay thrives. Moving uphill, we encounter the Tuscan cobbly clay loam where our pinot noir grows, nestled alongside the hillside and the cobbly riverbed below bestow a touch of erosion-induced character. Lastly, the Goulding cobbly clay loam crowns the hillside, a captivating blend of grey hues and scoria volcanic rocks, contributing a lighter touch to the soil composition.

Adding to this symphony of soils, the old Chardonnay blocks in Durell Vineyard possess a tale of finesse. Here, the Los Robles gravelly clay loam takes on a finer, almost sandy texture—a testament to the area known as the legendary “Sand Hill.” Within this lighter soil, the roots of Chardonnay vines delve deep, intertwining with the land to yield wines of remarkable elegance.

Within the enchanting tapestry of Durell Vineyard’s soils all impart their unique characteristics. Each soil type, with individual nuances, offers a glimpse into the rich heritage and complex terroir that define the exquisite wines of Durell Vineyard.





DEDICATION TO THE THREE E'S

Durell Vineyard, as all vineyard properties of Price Family Vineyards and Estates, holds long-time certifications with California Sustainable Winegrowing Alliance and Fish Friendly Farming. These independent, third-party certifications rely on constant improvement and annual recertification processes to not only maintain but increase the level of conscientiousness and commitment to sustainable farming practices.

Sustainability was once defined as using “The Three E’s” in all decision-making. As ultimate wine quality is the desired destination for Durell, Ecological stewardship, social Equity, and Economic validity are held as the true path to get there. As Rob Harris often says, “I prefer that we work with the land, not against it”.

This holistic approach encompasses not only the vineyards themselves, but also the people who work in them and the ultimate product that comes from them, hopefully promoting a better world, better people, and better wines.





DURELL VINEYARD

CHARDONNAY

Since first being planted in 1979, chardonnay has proven itself to be a shining star of Durell Vineyard. From the sandier soils in the hills to the stony ancient river bottom soils in the flats, chardonnay expresses itself with intense concentration both on the nose and palette. Yields at Durell are naturally very low, which focuses the vine’s energy into small amounts of fruit, perfect for top-flight wines.

RELEASE:

Spring

CLONE:

Wente, Hyde, 95

PRICE:

\$70

CURRENT OFFERING



DURELL VINEYARD

PINOT NOIR

Pinot noir is planted on the rolling hillsides of the Durell Vineyard, taking advantage of some of the cooler microclimates on the ranch. With a beautiful expression of aromatics, mouthfeel, and structure, pinot noir from Durell shows wonderful, pretty fruit with a backbone of spicy earth notes and a deeper, quieter note of umami and forest floor.

RELEASE:

Fall

CLONE:

115, 667, Swan, 943, Calera

PRICE:

\$75

CURRENT OFFERING



ORIGIN

DURELL VINEYARD

CHARDONNAY

The Origin Chardonnay is unique in our world. It is the only truly unoaked, unwooded wine that we make. We were inspired to strip away the oak influence on a chardonnay from Durell to get down to the essence of the property, hence the name: Origin. We are seeking the truth and purity of what this incredible property means to the chardonnay grape. Fermented in concrete and steel, this wine has power, depth, and richness on the palate without the caramel or toasty oak notes.

RELEASE:

Spring

CLONE:

Wente

PRICE:

\$70

CURRENT OFFERING



DURELL VINEYARD

PINOT BLANC

Pinot Blanc is the white horse of the Durell Vineyard. A finicky grape that is a genetic mutation of pinot noir, this gorgeous fruit yields a wine of elegance, freshness, and energy. Fermented and aged in concrete, steel, and a single Acacia barrel, the aromatics and verve in this wine are fantastic.

RELEASE:

Spring

CLONE:

159, 161

PRICE:

\$60

CURRENT OFFERING



CASTEÑADA

DURELL VINEYARD

RED BLEND

The Casteñada Red is made from a field blend of grapes, which means many different varieties are planted in a block and harvested all at the same time. About 60% Syrah grapes, 10% Grenache, and the final 30% are a mixture of white varieties (Marsanne, Grenache Blanc, and Viognier, to be exact). The white grapes enhance the ability of the wine to express a dark color and add an elegant and lifted nose to a darker and chewier wine. Nuanced and rich, this wine is a favorite for those in the know.

RELEASE:

Fall

CLONE:

Field Blend

PRICE:

\$55

CURRENT OFFERING



THREE STICKS WINES
ESTATE VINEYARDS

Three Sticks Wines is proudly 100% estate. This means we own, farm, and produce every grape that becomes every drop of our wines. We are autonomous. Having the freedom to grow as we design and desire is precious. Having this world-renowned collection of vineyards gives us the ability to shift and flex proactively with a dynamic environment and not just in response to it. This position has led to many farming and winemaking triumphs that we are committed to expanding on.

ROOTS OF TRADITION
HERITAGE VINEYARDS

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. But, 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. Three Sticks, among a select group of other producers, will create and share wines from these iconic vineyards for many years to come.



FROM LAND TO LEGACY
MONOPOLE VINEYARDS

Our Monopole Vineyards are sites that were selected, designed, and built by us; for us. They were chosen for all aspects of terroir and natural influence and have epitomized the selective and inspired vineyard development processes. The Alana, One Sky, and William James Vineyards are smaller and younger than their Heritage counterparts, but they are equally as mighty. Dedicated solely to Three Sticks production and farmed organically, they have already proven themselves as sites capable of expressive, extraordinary wines. Their future is extremely bright, and we look forward to sharing every glass of it with you.



LEARN MORE





THREE STICKS

STAY CONNECTED

MEMBERSHIP

Our membership allocation opens the door to all Three Sticks wines through our bi-annual releases in the spring and fall. These releases showcase our meticulously crafted pinot noirs and chardonnays, including many wines that are available only through the membership. As a valued supporter, you will also enjoy guaranteed first access to our additional bottlings, exclusive access to events, hotels, our member lounge, and much more.

LEARN MORE



MAILING LIST

As a mailing list member, stay in the loop about our latest releases, upcoming events, and exciting happenings at Three Sticks Wines. By joining our mailing list, you become part of our community, sharing in the appreciation of our wines and wine country lifestyle. Connect with us today to embark on an enriching journey filled with exceptional wines and unforgettable experiences.

JOIN NOW



WWW.THREESTICKSWINES.COM

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