



THREE STICKS

MAY | 2026

INSIDE OUR OAK PROGRAM

Most people never think about the barrel behind the wine, but for us, it's one of the most important decisions we make. Every year Ryan travels to France with our longtime partners at Tonnellerie Ô to walk the forests where the oak trees for our barrels are grown. Together, we source wood from specific forest plots and develop custom toast profiles designed specifically for Three Sticks wines.

Much like winemaking itself, coopering is a craft with its own deeply layered processes, most of which happen far from the cellar and far from view. This partnership gives our team a firsthand education in the nuances of oak selection, grain structure, seasoning, and toasting, and the opportunity to help shape decisions that directly influence our wines.

Many of these oak trees spend more than 150 years growing before ever becoming a barrel, carefully managed over generations to ensure regeneration and sustainability for the future. Being in the forests and seeing that process firsthand is a powerful reminder that great wine is shaped long before harvest.

Wine has always been about connection for us. Connection to the land, to craftsmanship, and ultimately to the moments shared around a table with family and friends. Partnerships like these help us continue learning, innovating, and thoughtfully shaping the wines that eventually make their way into your glass.

Ryan shared a behind-the-scenes look at the forests, stave mills, and wineries that continue to inspire our winemaking.

[WATCH THE BEHIND THE SCENE VIDEO HERE](#)



WHERE WE'LL BE SUMMER OF 2026

Raising a glass near and international



May 27th - Stone Edge Farm & Three Sticks at Enclos | Sonoma, Ca

The Month of June - El Dorado Kitchen Winery Takeover | Sonoma, Ca

June 18th - Pour & Explore Chardonnay | Santa Rosa, Ca

June 21st - 28th France Cruise | Lyon to Arles, France

July 15th - 18th - Wit & Wisdom Wine Dinners | Sonoma, Ca

July 24th - The Inn at the Tides | Bodega Bay, Ca

July 19th - 23rd - West Sonoma Coast Vintners Farm Camp | Sonoma Coast, Ca

September 19th - FieldNotes by SingleThread Farms | Healdsburg, Ca

Explore all our events by [clicking here](#).

A new benchmark!

Our highest-rated chardonnay in Three Sticks history



THE **tastingpanel**
MAGAZINE
Publisher's Pick

**2024 GAP'S CROWN VINEYARD
CHARDONNAY**

PETALLUMA GAP - SONOMA COAST

"A brilliant wine, with sunshine-kissed mineral tones and vivid citrus. Its depth and complexity of style, its round mouthfeel and saline approach reflect its coastal influence. Notes of Mandarin orange, melon, and mango take elegance to a luxe level."

- MEREDITH MAY



2024 DURELL VINEYARD CHARDONNAY
SONOMA COAST

97^{pts.} THE **tastingpanel**
MAGAZINE
Best Summer Whites

"Steely with leesy richness and a bounty of plump-textured stone fruits. Underlying flinty notes meld with a creamy quality accented by lemon blossom, brioche, and burnt orange peel."

- MEREDITH MAY

2024 PRICE FAMILY ESTATES PINOT NOIR
SONOMA COAST

94^{pts.} **WINE ENTHUSIAST**

"Lavish aromas of spiced cherry compote, plum, cinnamon, and flowers pop on the nose of this Pinot. The palate gives plush tannin and punchy acid framing a burst of fresh berry, floral, and cola spice flavors, giving way to nuances of orange peel, Darjeeling, and rose petal at the finish."

- TOM CAPO

MARKETING TOOLKITS

MEDIA KIT

BOOK A STAFF TRAINING



Read the full article [here](#).

Decanter

Sonoma Chardonnay Beyond the Stereotypes

ANA CAROLINA QUINTELA

The 2023 vintage of this Chardonnay is quite vibrant. The long, cool growing season really did something here. It opens with forward aromas of citrus pith and citrus peel, a bit of lemon curd, sweet white flowers, and a subtle hint of roasted nuts. There's real tension on the palate, but also a stimulating texture - still very citrusy and salty, and a fresh herbal edge that reminds me of thyme. A really nice, well-balanced Chardonnay.



Read the full article [here](#).

Robb Report

7 Spectacular Pinot Noirs From Sonoma County to Buy Now

BY MIKE DESIMONE AND JEFF JENSSEN

"Three Sticks Wines is named for Bill Price III, who is sometimes called "Billy Three Sticks" by his Hawaiian surfer friends. He founded his somewhat eponymous winery in 2002, but he also holds interests in other high-profile properties, including Kistler. Three Sticks wines are 100 percent estate-grown and produced, and in our recent tasting, the 2023 really stood out. It has aromas of cranberry, cherry, and cinnamon stick with plush tannins and flavors of pomegranate, red raspberry, and candied orange peel."