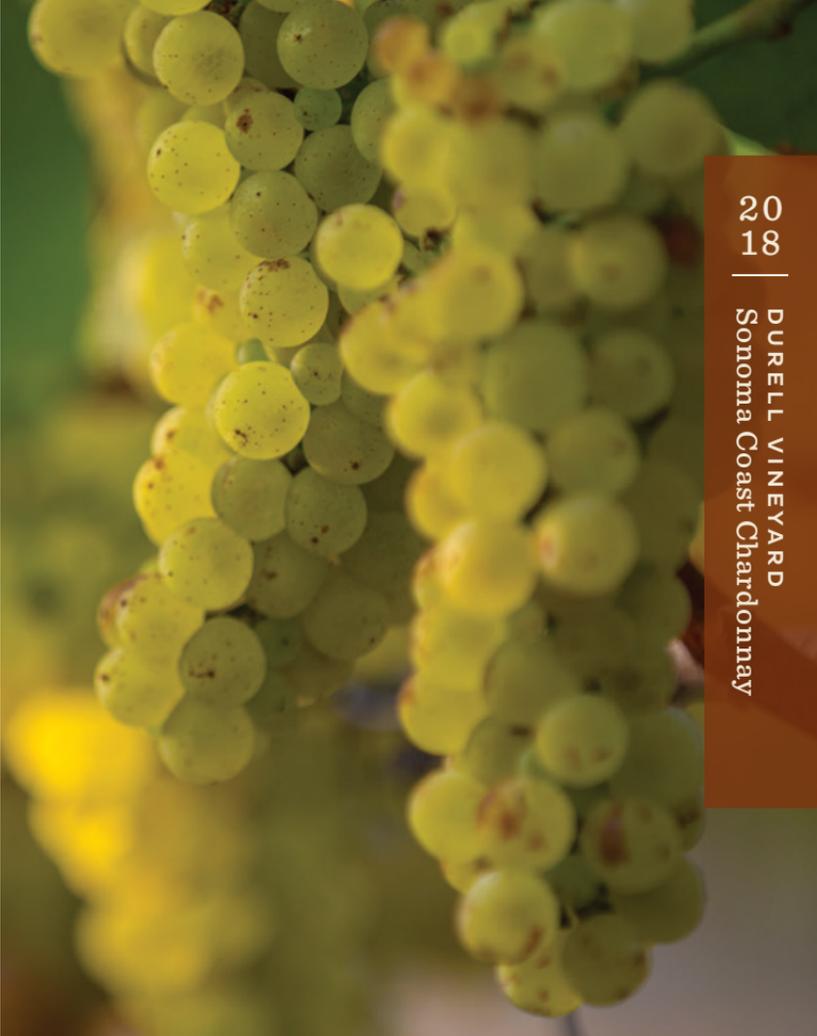




THREE STICKS



2018

DURELL VINEYARD
Sonoma Coast Chardonnay

2018

DURELL VINEYARD

Sonoma Coast Chardonnay

The Durell Vineyard Chardonnay is the ultimate showcase of terroir. It is primarily composed of the old Wente clone, planted in various blocks throughout Durell. Each site expresses unique characteristics—one, on golden sandy soil atop a hillcrest, offers deep concentration, while another is situated at the base of the hillside on rocky soil which provides bright acidity and minerality. This 2018 staple is a rich, luxurious wine, accented with notes of honey-lemon meringue, shortbread, and yellow apple, that is best described as a ray of sunshine in your glass.

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 an historic tasting in Sonoma.

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WINEMAKING NOTES

APPELLATION:

Sonoma Coast

FERMENTATION:

100% French Oak

FERMENTATION LENGTH:

48 Days

MALOLACTIC FERMENTATION:

100%

BARREL AGING:

15 Months

BARREL COMPOSITION:

100% French Oak, 30% New

TOTAL ACIDITY (TA):

6.4 g/L

PH:

3.44

ALCOHOL CONTENT:

14.1%

PRODUCTION:

744 Cases