



# THREE STICKS



## 2007 Sonoma Valley Cabernet Sauvignon

### VINEYARD NOTES

Fruit for Three Sticks Sonoma Valley Cabernet Sauvignon comes from five vineyard sources:

**Mountain Terraces:** 1200'-1750' elevation, South X Southwest exposure, East-West row direction. Ryolitic/Basaltic soils. Planted in 1992. Mountain Terraces provides us with the core of the Cabernet Sauvignon used in this blend. This block is on a steeply terraced slope receiving all the benefits of the elements. Structure, length and dark berry flavor are the attributes of this Cabernet. Cabernet always sets the stage for the other components.

**Alta Vista:** 1000' elevation, South exposure, Northeast-Southwest row direction, contoured to hillside. Ryolitic soil. Planted in 1992. Alta Vista is the home of a smaller portion of the Cabernet Sauvignon we used. This Cabernet shows more integrated fruit with some brushy, cedary aroma.

**Bismark Ranch:** 1800'-2200' elevation, South exposure, Northeast-Southwest row direction predominately with one block East-West. Ryolitic tuff/Basaltic. Planted in 1998. We receive small amounts of Cabernet Sauvignon and Petit Verdot from Bismark. The Cabernet Sauvignon is lively and grippy with red fruits. The Petit Verdot provides dark aromas and concentrated fruit and can supplement the structure of the Cabernet Sauvignon.

**Durell:** Sits at 400' elevation: the highest point of the Durell vineyard. Cabernet is the rarest and oldest grape from this property. Rows run East-West. The block is in well-drained soil with volcanic influence, in a self-contained bowl of terrain. The area is the warmest and coldest spot on the ranch, wearing fog after it has burned off all around it and warming up and staying warm into the early evening.

**Bald Mountain:** 1700' elevation, Northwest X West exposure, East-West row direction, Basaltic soils – Red Hill loam – Sonoma volcanic: this is classic vineyard soil. Non-irrigated this vineyard is dry farmed relying only on annual rainfall, deep roots and the water holding capacity of the soil. Planted in 2002. Bald Mountain is the source of the Malbec we use.

### TECHNICAL SPECS

APPELLATION:  
Sonoma Valley

VINEYARD:  
50% Mountain Terraces, 30% Alta Vista,  
10% Bismark, 5% Durell, & 5% Bald Mtn.

VARIETAL CONTENT:  
85% Cabernet Sauvignon, 10% Petit Verdot,  
5% Malbec

BARREL AGEING:  
29 Months

BARREL COMPOSITION:  
100% French Oak, 50% New

PRODUCTION:  
329 Cases

HARVEST:  
October 1, 5, 6 & 14

TOTAL ACIDITY (TA):  
0.71g per 100ml

PH:  
3.7

ALCOHOL CONTENT:  
14.6%

WINEMAKER:  
Don Van Staaveren

COOPERS:  
Taransaud, Vicard Prestige

LENGTH OF FERMENTATION:  
9 Days for Primary

POST FERMENTATION  
EXTENDED MACERATION:  
20 to 50 Days depending on the block