



# THREE STICKS



## 2008 Sonoma Valley Cabernet Sauvignon

### VINEYARD NOTES

**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.

**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. Malbec gives us some heady, exotic, and hibiscus aromas.

### TECHNICAL SPECS

APPELLATION:  
Sonoma Valley

VINEYARD:  
47% Mountain Terraces, 28% Bismark,  
13% Durell, & 12% Bald Mountain

VARIETAL CONTENT:  
81% Cab. Sauv., 12% Malbec, 3% Cabernet  
Franc, 2% Petit Verdot, 2% Merlot

BARREL AGEING:  
29 Months

BARREL COMPOSITION:  
100% French Oak, 50% New

FERMENTATION:  
Open top Fermentors

PRODUCTION:  
238 Cases

HARVEST:  
September 19, 29, 30, Oct 2, 11, 14, & 17

TOTAL ACIDITY (TA):  
0.73g per 100ml

PH:  
3.73

ALCOHOL CONTENT:  
14.6%

WINEMAKER:  
Don Van Staaveren

COOPERS:  
Vicard, Taransaud

LENGTH OF FERMENTATION:  
12 Days for Primary

POST FERMENTATION  
EXTENDED MACERATION:  
1 Lot = 45 Days