



# THREE STICKS



## 2008 Sonoma Valley Malbec

### VINEYARD NOTES

**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.

### VINTAGE NOTES

**2008:** 2008 was a wildly problematic year. We affectionately refer to it as the “Earth, Wind and Fire” year. Among other challenges this vintage is well known for a dry winter, widespread frost, extremely windy bloom and fires throughout summer. Crops were light, but thanks to a moderate and warm summer it was actually a good growing season. Durell was lucky to mostly escape the impacts of both the frosts and fires. Harvest began with Pinot Noir on September 4th.

### TECHNICAL SPECS

APPELLATION:  
Sonoma Valley

VINEYARD:  
100% Bald Mountain

VARIETAL CONTENT:  
100% Malbec

BARREL AGEING:  
29 Months

BARREL COMPOSITION:  
100% French Oak, 50% New

FERMENTATION:  
Open top Fermentor

PRODUCTION:  
44 Cases

HARVEST:  
October 17

TOTAL ACIDITY (TA):  
0.71g per 100ml

PH:  
3.42

ALCOHOL CONTENT:  
14.6%

WINEMAKER:  
Don Van Staaveren

COOPERS:  
Vicard, Taransaud

WHOLE CLUSTER:  
10%

LENGTH OF FERMENTATION:  
10 Days