



# THREE STICKS



## 2009 Sonoma Valley Pinot Blanc

### VINEYARD NOTES

**Ferrer Family Vineyards:** 119' elevation, Southern exposure, East-West row direction. Slightly sloping alluvial and sedimentary soil. Pinot Blanc is rare in California, especially Sonoma Valley and this cool climate site produces a unique and unforgettable wine.

### VINTAGE NOTES

**2009:** 2009 was a cool year marked by high quality fruit and lower yields. A dry winter, cool spring and moderate summer characterized the year. Bloom was late and long: cool, windy weather caused a variable “set” dropping yields. Two heat spikes were followed by cool temps in September/October. 2009 was the first of three vintages with rainfall during harvest. Harvest began with Pinot Noir on September 10.

### TECHNICAL SPECS

APPELLATION:  
Sonoma Valley

VINEYARD:  
Ferrer Family Vineyards

VARIETAL CONTENT:  
100% Pinot Blanc

BARREL AGEING:  
15 Months

BARREL COMPOSITION:  
100% French Oak, 50% New

FERMENTATION:  
Barrel

PRODUCTION:  
53 Cases

HARVEST:  
October 9

TOTAL ACIDITY (TA):  
0.70g per 100ml

PH:  
3.44

ALCOHOL CONTENT:  
14.4%

WINEMAKER:  
Don Van Staaveren

COOPERS:  
Quintessence

LENGTH OF FERMENTATION:  
7 days