



THREE STICKS



2010 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

2010: Winter was drier than normal late rains continued through early spring. Crop load was limited with a wet and windy bloom. Late spring and early summer were cool for good growing conditions punctuated with two intense heat spikes in late summer. Harvest started late September and was mild and calm until the picking dates detailed below. Significant rain hit in mid October just after we brought the fruit in. Navigating tough individual weather events paid off in quality for the final product.

TECHNICAL SPECS

APPELLATION:
Sonoma Valley

VINEYARD:
Ferrer Family Vineyards

VARIETAL CONTENT:
100% Pinot Blanc

BARREL AGEING:
15 Months

FERMENTATION:
Barrel

HARVEST:
October 13

WINEMAKER:
Don Van Staaveren

COOPERS:
Quintessence

LENGTH OF FERMENTATION:
10 days