



THREE STICKS



2012 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

2012: The 2012 vintage was one of the most ideal growing seasons we have experienced. The entire season was exceptionally long thanks to fair weather and moderate temperatures. The long hang-time led to flavor development and added complexity in the grapes.

Moderate winter rains carried into the spring, accompanied by mild temperatures. Summer brought warm days and cold nights with no rain. Harvest season was clear until late October when approximately 2" of rain fell just as the last blocks were picked. Harvest began on September 23rd and finished October 29th.

TECHNICAL SPECS

APPELLATION:
Sonoma Valley

VINEYARD:
Ferrer Family Vineyards

VARIETAL CONTENT:
100% Pinot Blanc

BARREL AGEING:
13 Months

BARREL COMPOSITION:
100% French Oak, 50% New

FERMENTATION:
French Oak Barrel

PRODUCTION:
44 cases

HARVEST:
October 10

TOTAL ACIDITY (TA):
0.58

pH:
3.70

ALCOHOL CONTENT:
14.2%

WINEMAKER:
Don Van Staaveren

LENGTH OF FERMENTATION:
26 Days

MALOLACTIC FERMENTATION:
100%