

2015

PFV ESTATE

Sonoma Coast Pinot Noir

VINEYARD NOTES

The grapes in the PFV Estate Pinot Noir hail from some of the most renowned vineyards sites in California. Each property is owned and farmed by our Three Sticks' owner, Bill Price and his farming company Price Family Vineyards. Gap's Crown Vineyard, Walala Vineyard, Dupont Vineyard an Durell Vineyard make up this unique blend. These properties are from very diverse terroirs—Gap's Crown in the Petaluma Wind Gap, Walala sits on the extreme Sonoma Coast near the town of Annapolis, Dupont lays in the northern part of Sebastopol shaded by old Redwoods, and Durell closer to San Francisco in the hills of Sonoma. They all share the similar quality of being cooled by the Pacific Coast winds and blankets of Northern California fog. Our newest addition to the Three Sticks family gives us the opportunity to take our components from each of our vineyards and build a wine that showcases all of the great aspects of the Sonoma Coast appellation.

VINTAGE NOTES

The 2015 vintage proceeded with dry weather, extending our drought for its fourth year. Warm weather started the year, which caused early flowering mirroring the previous couple of growing seasons. In spring the climate changed dramatically, heavy winds and cool spells hit the valley. The effects of this weather pattern caused fruit set to be extremely variable and by July we were ready for harvest. We picked earlier than ever and received our grapes into the cellar by August. Overall, the effect of our early budbreak and resulting weather was that our yields were down 25%. While this isn't great for the amount of wine we can produce, what was left for us turned out to be fantastic. Small, concentrated berries allowed us to create richly flavored and textured wines. Like many things in life, the 2015 vintage demonstrated the beauty of the adage "less is more".



THREE STICKS



<b>APPELLATION:</b> Sonoma Coast	<b>FERMENTATION:</b> Open Top Fermenters	<b>PH:</b> 3.52
<b>VARIETAL CONTENT:</b> 100% Pinot Noir	<b>WHOLE CLUSTER:</b> 29%	<b>ALCOHOL CONTENT:</b> 14.1%
<b>CLONES:</b> Swan, 115, 667, 777, 828	<b>BARREL AGING:</b> 11 Months	<b>PRODUCTION:</b> 658 Cases
<b>SOIL:</b> Cobbly Clay Loam, Volcanic, Goldridge Fine, Sandy Loam	<b>BARREL COMPOSITION:</b> 100% French Oak, 60% New	<b>RELEASE DATE:</b> February 7, 2017
	<b>TOTAL ACIDITY (TA):</b> 6.0 g/L	

*We believe in stewardship of the land, the vineyards, and the people. We are for real connections, real history, real wines; experiences you will never forget. We welcome you to our home, the Adobe, for an historic tasting in Sonoma.*