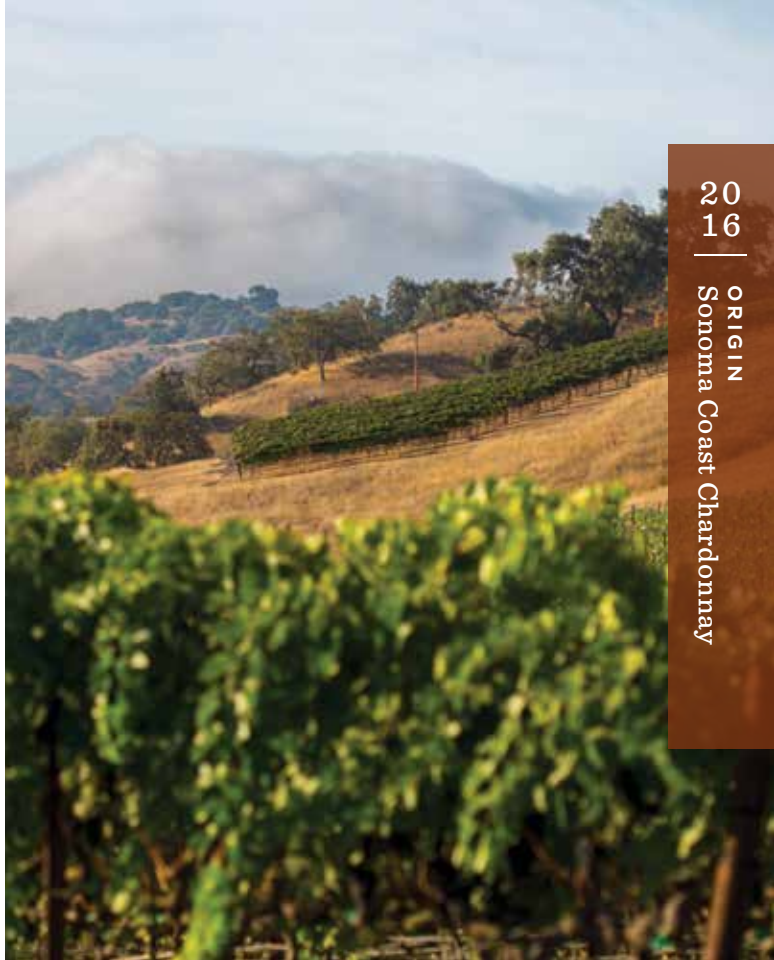




THREE STICKS



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ORIGIN
Sonoma Coast Chardonnay

2016

DURELL VINEYARD, ORIGIN
Sonoma Coast Chardonnay

The unoaked Origin Chardonnay from Durell Vineyard is our chance to show a different side of this extraordinary fruit. Fermented in concrete eggs and aged in a blend of concrete and stainless steel barrels, we showcase Chardonnay's beautiful light tropical flavors along with the depth and richness of Durell without any oak influence. The fruit stands alone and shines brightly. Flinty smoke on the mid-palate adds intrigue and hints to the sur-lie aging. Fans of any white wine will find something to love in this beautiful expression of Chardonnay.

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.

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Sonoma, CA 95476

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WINEMAKING NOTES

APPELLATION:

Sonoma Coast

FERMENTATION:

Concrete Eggs

FERMENTATION LENGTH:

25 Days

MALOLACTIC FERMENTATION:

Inhibited

BARREL AGING:

11 Months

BARREL COMPOSITION:

54% Concrete Egg,
46% Stainless Steel

TOTAL ACIDITY (TA):

5.9 g/L

PH:

3.55

ALCOHOL CONTENT:

14.4%

PRODUCTION:

302 Cases