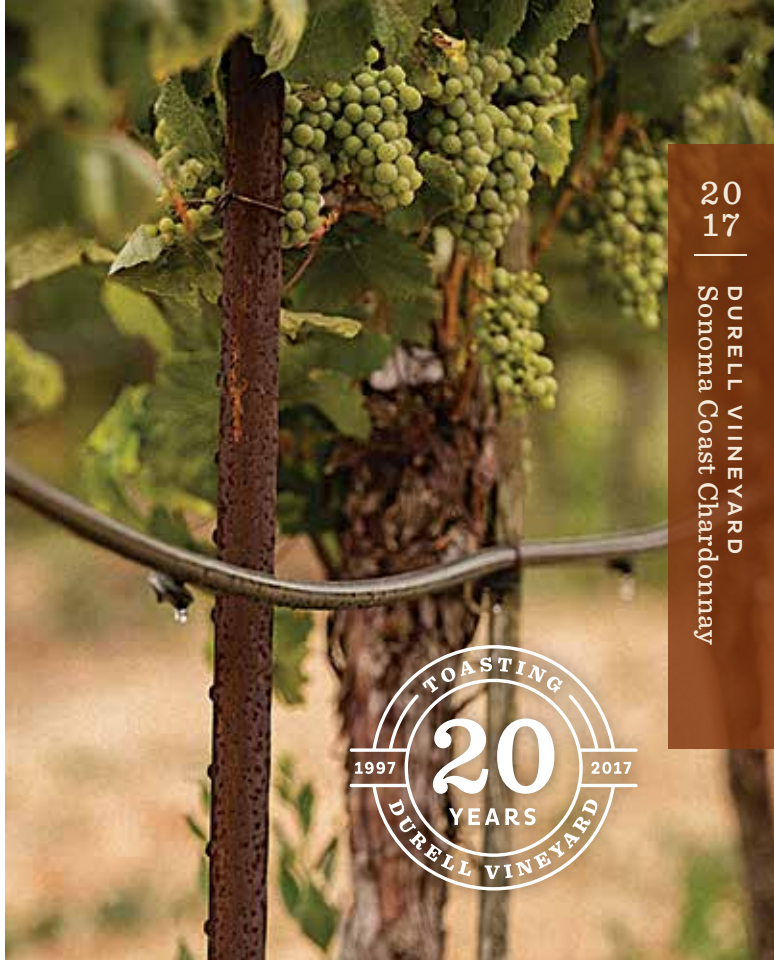




THREE STICKS



20
17

DURELL VINEYARD
Sonoma Coast Chardonnay

2017

DURELL VINEYARD

Sonoma Coast Chardonnay

We source the Durell Chardonnay from the oldest blocks of the vineyard in the hills above the Sonoma Valley. These elevated areas of the property create wind tunnels, lowering the temperature for developing fruit. Typical of Durell Chardonnay, this wine bursts with lemon meringue and orange blossom, with notes of white tea and honey. Our 2017 Durell Chardonnay marks 20 years since we purchased Durell, the birthplace of Price Family Vineyards and Estates. We honor this occasion with a special bottling that pays homage to our original black label artwork. This Chardonnay is surely worth the tribute.

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 a historic tasting in Sonoma.

143 West Spain Street
Sonoma, CA 95476

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THREESTICKSWINES.COM

WINEMAKING NOTES

APPELLATION:

Sonoma Coast

FERMENTATION:

100% French Oak

FERMENTATION LENGTH:

22 Days

MALOLACTIC FERMENTATION:

100%

BARREL AGING:

15 Months

BARREL COMPOSITION:

100% French Oak, 30% New

TOTAL ACIDITY (TA):

6.6 g/L

PH:

3.33

ALCOHOL CONTENT:

14.6%

PRODUCTION:

604 Cases