



THREE STICKS



2017

DURELL VINEYARD
Sonoma Coast Pinot Blanc

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When we planted Pinot Blanc at Durell, we were confident that this variety would shine in our rolling hills and light soils. We chose a location in a cooler bowl that would capture the night air and elongate the growing season, allowing the grapes to develop complexity and depth in the skins. We love the highlights of key lime, toasted caramel, and a kiss of oak to finish. Our barrel regimen is mostly neutral with the exception of a few, carefully selected new barrels that accentuate the creamy mouthfeel. This unique, white grape mutation of Pinot Noir brings notions of freshly baked bread that widen the palate – a bright and fresh addition to the Durell Vineyard lineup.

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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THREESTICKSWINES.COM

WINEMAKING NOTES

APPELLATION:

Sonoma Coast

FERMENTATION:

100% French Oak

FERMENTATION LENGTH:

23 Days

MALOLACTIC FERMENTATION:

Partial

BARREL AGING:

11 Months

BARREL COMPOSITION:

100% French Oak, 30% New

TOTAL ACIDITY (TA):

6.7 g/L

PH:

3.24

ALCOHOL CONTENT:

14.4%

PRODUCTION:

98 Cases