



THREE STICKS



2018

ORIGIN
Sonoma Coast Chardonnay

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DURELL VINEYARD, ORIGIN
Sonoma Coast Chardonnay

For years, Durell – which we are lucky enough to call home – has produced some of the most sought-after chardonnay in California. As with all our estate vineyards, we have the benefit of exploring ways to complement varietal and terroir. For instance, the Origin does not see any oak as we strive to achieve Durell’s purest expression of chardonnay. We ferment the wine in concrete eggs, amphoras and stainless-steel barrels. It is aged sur lie to maintain creaminess and texture, while the lack of oak influence showcases the purity of Durell. The 2018 vintage opens with fresh pineapple on the nose, followed by a touch of slate and minerality on the palate. The acid is in perfect balance, bringing life to the glass, culminating in a wine with finesse and freshness.

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:

Concrete Egg/Amphora
Stainless Steel Barrel

FERMENTATION LENGTH:

35 Days

MALOLACTIC FERMENTATION:

Inhibited

AGING:

11 Months

BARREL COMPOSITION:

70% Concrete Egg,
30% Stainless Steel

TOTAL ACIDITY (TA):

6.7 g/L

PH:

3.43

ALCOHOL CONTENT:

14.1%

PRODUCTION:

363 Cases