

2018

ONE SKY

Sonoma Mountain Chardonnay

VINEYARD NOTES

Sonoma Mountain is an ideal growing area for chardonnay with cool pockets of fog hugging the mountainside through the morning hours and warm sunny afternoons. It is renowned for its hillside terrain, little knolls and foggy valleys. This diversity creates unique microclimates and soil types. The One Sky Vineyard holds a special place in our hearts. It is our first vineyard farmed organically and sits at 1,400 feet on Sonoma Mountain, unusually high for chardonnay, resulting in a layered and multi-dimensional wine.

VINTAGE NOTES

2018 was one of those magical years. With a mild spring, the early growing season plodded along at a relatively normal pace. Once the berries set, we knew we had a healthy and full crop. So full, in fact, we did a number of fruit-thinning passes to reduce load on the vines. Even with this, we were happy to see an above-average harvest with superb quality. We started picking in earnest after Labor Day, with cool, fall weather that allowed us to transfer the grapes in a calm and measured pace. All in all, 2018 will go down as a year to remember, with wines of true depth and power.



THREE STICKS



APPELLATION:

Sonoma Mountain

MALOLACTIC FERMENTATION:

100%

ALCOHOL CONTENT:

14.2%

VARIETAL CONTENT:

100% Chardonnay

BARREL AGING:

15 Months

PRODUCTION:

426 Cases

CLONES:

Wente

BARREL COMPOSITION:

100% French Oak, 33% New

SRP:

\$55

SOIL:

Volcanic and Limestone

TOTAL ACIDITY (TA):

6.3 g/L

RELEASE DATE:

February 11, 2020

FERMENTATION:

100% French Oak

PH:

3.48

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.