



THREE STICKS



2016

DURELL VINEYARD
Sonoma Coast Chardonnay

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Durell Vineyard Chardonnay is always one of the most anticipated wines of the season. We source from four different blocks, each bringing a unique characteristic to the wine. The Wente clone from sandy soils in the highest and oldest part of the vineyard provides immense depth and concentration. The Mt. Eden clone grown in heavier soils delivers light, citrusy elements. Lastly, the Dijon clone from cobblestone soils lower on the property brings minerality and slate to brighten the body. Together, they create a nuanced Chardonnay exemplifying the perfect blend and balance of the vineyard.

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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WINEMAKING NOTES

APPELLATION:

Sonoma Coast

FERMENTATION:

100% French Oak

FERMENTATION LENGTH:

28 Days

MALOLACTIC FERMENTATION:

100%

BARREL AGING:

15 Months

BARREL COMPOSITION:

100% French Oak, 33% New

TOTAL ACIDITY (TA):

6.3 g/L

PH:

3.45

ALCOHOL CONTENT:

14.3%

PRODUCTION:

675 Cases