



# THREE STICKS



## 2010 Moon Mountain District Cabernet Sauvignon

### VINEYARD NOTES

Fruit for Three Sticks Moon Mountain Cabernet Sauvignon comes from three vineyard sources:

**Bald Mountain:** 1700' elevation, Northwest-West exposure, East-West row direction, Basaltic soils – Red Hill loam – Sonoma volcanic: this is classic vineyard soil. Non-irrigated, this vineyard is dry farmed relying only on annual rainfall, deep roots and the water holding capacity of the soil. Planted in 2002. Bald Mountain is the source of the Malbec we use.

**Bismark Ranch:** 1800'-2200' elevation, South exposure, Northeast-Southwest row direction predominately with one block East-West. Rhyolitic tuff/Basaltic. Planted in 1998. We receive small amounts of Cabernet Sauvignon and Petit Verdot from Bismark. The Cabernet Sauvignon is lively and grippy with red fruits. The Petit Verdot provides dark aromas and concentrated fruit and can supplement the structure of the Cabernet Sauvignon.

**Mountain Terraces:** 1200'-1750' elevation, South-Southwest exposure, East-West row direction. Rhyolitic/Basaltic soils. Planted in 1992. Mountain Terraces provides us with the core of the Cabernet Sauvignon used in this blend. This block is on a steeply terraced slope receiving all the benefits of the elements. Structure, length and dark berry flavor are the attributes of this Cabernet.

### VINTAGE NOTES

**2010:** Winter was drier than normal late rains continued through early spring. Crop load was limited with a wet and windy bloom. Late spring and early summer were cool for good growing conditions punctuated with two intense heat spikes in late summer. Harvest started late September and was mild and calm until significant rain hit in mid-October! We finished the first week in November after more rain. Navigating tough individual weather events paid off in quality for the final product.

### TECHNICAL SPECS

#### APPELLATION:

Moon Mountain District, Sonoma County

#### VINEYARDS:

Bald Mountain, Bismark Ranch, Mountain Terraces

#### VARIETAL CONTENT:

76% Cabernet Sauvignon, 12% Malbec, 9% Cabernet Franc, 3% Petit Verdot

#### BARREL AGEING:

29 months

#### BARREL COMPOSITION:

100% French Oak, 50% New

#### FERMENTATION:

Small Open-top Fermenters

#### PRODUCTION:

208 cases

#### HARVEST:

October 13 through November 3

#### TOTAL ACIDITY (TA):

0.76 per 100ml

#### PH:

3.50

#### ALCOHOL CONTENT:

14.6%

#### WINEMAKER:

Don Van Staaveren

#### COOPERS:

Vicard, Taransaud

#### LENGTH OF FERMENTATION:

7-18 days