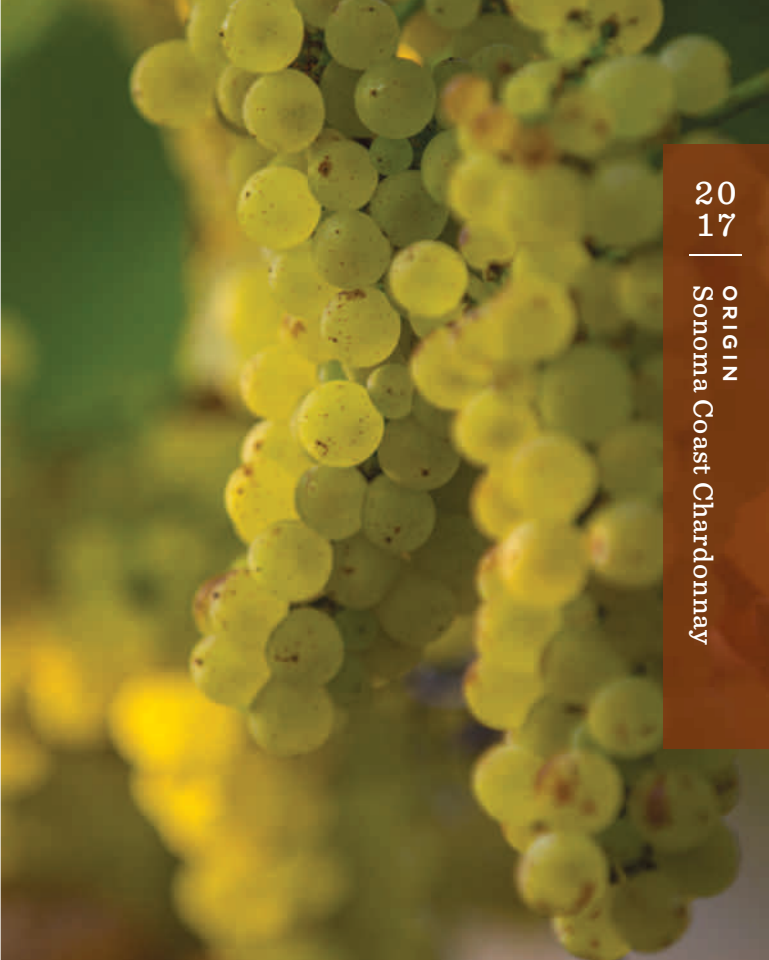




THREE STICKS



2017

ORIGIN
Sonoma Coast Chardonnay

2017

DURELL VINEYARD, ORIGIN
Sonoma Coast Chardonnay

Our unoaked Origin Chardonnay is a truly expressive wine that we make from our homesite: Durell Vineyard. With this Chardonnay, we sought to create a wine that embodied a true, raw relationship between this beautiful varietal and its site. A bright and vibrant wine, it was fermented in concrete and stainless-steel, allowing the fruit to stand for itself without oak influence. The acid integrates beautifully to bring this wine to life, while the concrete creates depth and a light creaminess. We hope you relish this pure expression of Durell Chardonnay.

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:

Concrete Amphora/Egg

FERMENTATION LENGTH:

19 Days

MALOLACTIC FERMENTATION:

Inhibited

AGING:

11 Months

BARREL COMPOSITION:

71% Concrete Egg,
29% Stainless Steel

TOTAL ACIDITY (TA):

7.2 g/L

PH:

3.30

ALCOHOL CONTENT:

14.3%

PRODUCTION:

181 Cases