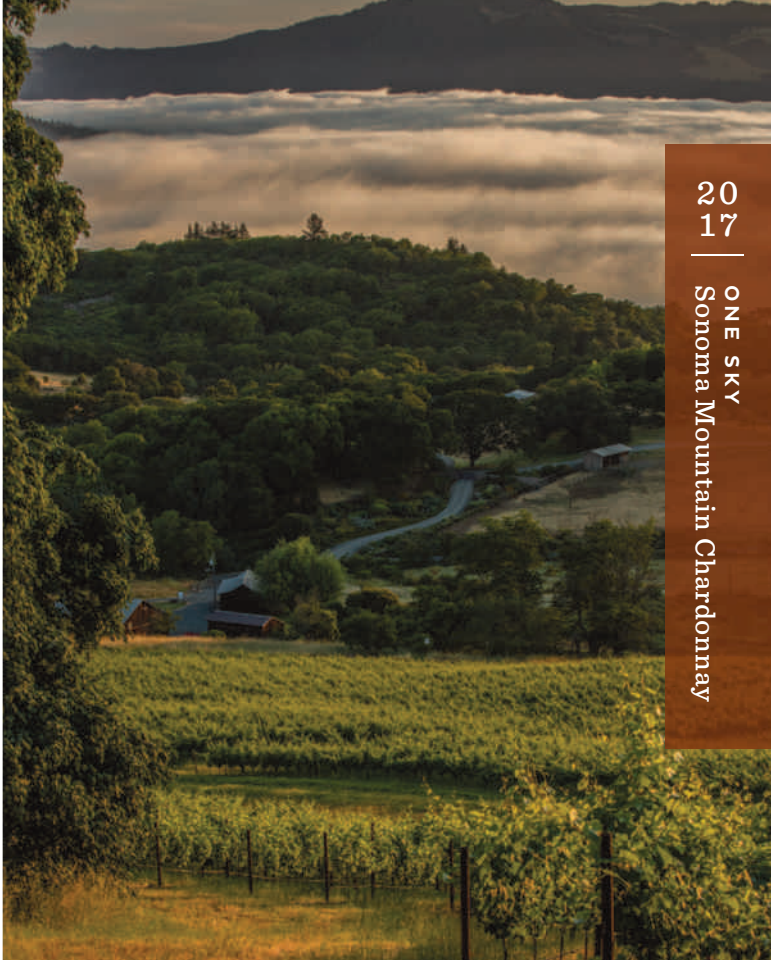




THREE STICKS



2017

ONE SKY
Sonoma Mountain Chardonnay

2017

ONE SKY

Sonoma Mountain Chardonnay

Our One Sky Vineyard sits at 1,400ft on Sonoma Mountain – unusually high for Chardonnay, resulting in a unique and multi-dimensional wine. With warm, sunny afternoons and cool pockets of fog that hug the mountainside through the morning, the grapes ripen with a steadiness we love to watch. Aromatic and mouth filling with a finish that never seems to end, the 2017 has juicy, tropical fruit paired with opulent pear tart aromatics. We continue to be amazed with the quality of fruit from Sonoma Mountain.

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 Mountain

FERMENTATION:

French Oak

FERMENTATION LENGTH:

17 Days

MALOLACTIC FERMENTATION:

100%

BARREL AGING:

15 Months

BARREL COMPOSITION:

100% French Oak, 29% New

TOTAL ACIDITY (TA):

6.3 g/L

PH:

3.38

ALCOHOL CONTENT:

14.4%

PRODUCTION:

440 Cases