



"Our goal is to reflect nature unadorned; to farm and to make wine through art – not to achieve numbers, whether scores or particular alcohol percentages. We are looking to produce purity, elegance and balance."

THRILLING TERROIR-DRIVEN THREE STICKS SONOMA COUNTY

In 1995 Bill Price acquired Beringer through his private equity firm Texas Pacific Group, a project that compelled him to a deep affection and fascination for the business of fine wine, particularly the integral importance of vineyard. At the time, Chateau St. Jean was under the Beringer umbrella and a great customer of **Durrell Vineyard** fruit. When Ed Durrell decided to sell his land, Bill Price stepped in and bought the vineyard himself. The property was well recognized for the quality of its Chardonnay, but Bill passionately believed that Durrell could produce equally extraordinary Pinot Noir. He created Three Sticks to pursue this particular vision while proving that Sonoma can produce terroir-driven wines every bit as exceptional as those of any other region.

Three Sticks operates at the simple yet profoundly rewarding intersection of old vine Estate vineyards and other parcels of greatly preferred location, a highly experienced viticulturist, a celebrated winemaker, and a perfectionist team with decades of experience managing important wine properties.

In 2013 Price convinced Pinot and Chardonnay expert and longtime Williams Seylem winemaker Bob Cabral to join Three Sticks. Here winemakers are encouraged to pursue individual styles, and the wines are manifestations of those rich, personal visions, unique for each vintage and for each vineyard parcel. Recognizing the value of a personally relevant style nurtures the winemaker's constantly developing identity while ensuring competitive uniqueness in the marketplace.

Indefatigable Price has taken on significant ownership positions and founded wineries including **Kistler**, **Gary Farrell**, **Head High**, and **Lutum**. Besides purchasing **Durrell** in 1997, Price purchased 5.5-acre **DuPont** in late 2008. In 2011 he acquired 6.5 acre Pinot Noir **Tripp** Vineyard in Western Sonoma. In 2012 he bought 11-acre **One Sky** on the eastern-facing slope at the very top of Sonoma Mountain, and—with other investors—acquired the important **Gap's Crown** in 2012. Price partnered with Atlas Vineyard Management in 2014 to buy **Walala**, perched on Sonoma's Coast overlooking the Pacific Ocean at 1200 feet; 17 of Walala's 97.5 acres were planted in 2005, with the remainder protected in natural state. Price purchased 20-acre **Stoetz Lane** in Sebastopol in 2014.

CHARDONNAY ONE SKY VINEYARD Sonoma Mountain

Beautiful balance of oak, spice, ripe fruit and acidity; rich, toasty pie crust scents finely framed by delicate lime and wispy nutmeg; explosive on the palate, with luscious apricots and candied nuts; butterscotch undertones introduce a delicious lemon curd and crème brûlée finish. Important and fascinating Chardonnay.

Sonoma Mountain is known for its hillside terrain tripping with dales and valleys offering a host of unique microclimates and soil types. The grapes for this "Old Wente" Chardonnay were grown on an eastern facing slope at 900-1100' elevations. The soil is red iron volcanic over calcareous strata. Early morning sun and natural protection from heat and wind consistently yield a layered, multidimensional wine. Harvested September 10th, with a 24-day fermentation in French oak; aged 10 months in 40%-new French oak.



PINOT NOIR RUSSIAN RIVER VALLEY

Classic Russian River characteristics of black cherries, clove and sandalwood; a lively brightness offsets the rich entry, smooth with notes of cola, tobacco leaf and ripe raspberry; toasted vanilla, finely-structured.

The meandering Russian River AVA sculpts a path for thick fog to flow up the valley and through the Petaluma Gap, cooling the valley by as much as 40°F from daytime highs and dramatically slowing physiological ripening, protecting healthy acidity while encouraging the development of nature's complex chemistry favoring Pinot Noir and other grapes of great phenolic potential. The combination of prized Goldridge sandy-loam soils and climate create quintessential Russian River Valley Pinot Noir.

2014 budbreak occurred even earlier than 2013. Warm but not hot days ripened steadily for an early harvest August 29th and September 3rd. 2014 Pinots are luscious yet elegant with pronounced femininity, far from the big, bold profiles of 2013. 5-day cold soak, then 9–11-day 20% whole-cluster fermentation; 10 months in 60%-new French oak.

PINOT NOIR "THE JAMES" Santa Rita Hills

An explosion of cinnamon, nutmeg, and holiday spice introduces a playfully bright mid-palate, some lively pomegranate, and a hint of cocoa powder; wild fruit but velvety finish.

Deep and sophisticated Pinot harvested at **Burning Creek**, **La Rinconada**, and **Sanford & Benedict** between August 30th and September 18th; 2-5 day cold soak, then 15%-whole-cluster fermentation for 9-19 days; 100% malo; aged 10 months in 35%-new French oak.



Thank you for your time and for your interest in Connoisseur wines.

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