

Three Sticks Russian River Valley William James Vineyard Pinot Noir 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2018

GRAPE Pinot Noir

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION California

SMALLER REGION Sonoma County

SUB REGION Russian River Valley

Rationale

Pinot Noir and the Russian River Valley are hand in glove synonymous across the five "neighborhoods" that form the great region: Sebastopol Hills, Green Valley, Laguna Ridge, Santa Rosa Plain, and the Middle Reach.

Located in western Sonoma County and named for the river that meanders through its territory, many Russian River Valley's vineyards are close to the Pacific Ocean. Given the cool temperatures and the favorable growing conditions that exist, Pinot Noir thrives. When you speak about the best examples of this grape in California, the conversation inevitably includes those from the Russian River Valley. Being close to the Pacific Ocean, temperatures are moderated by the marine influence, and the fog plays a critical role in both acid preservation and flavor, while the range of soil types results in varied flavor and structure profiles.

Founded in 2002, the winery is named for owner William S. Price III's surfing nickname, "Billy Three Sticks," assigned to him in his youth as a reference to the Roman numeral that follows his name. It is a boutique winery led by veteran winemaker Bob Cabral. Perched on a sloping hilltop, surrounded by apple orchards west of Sebastopol, the William James Vineyard makes Pinot Noir celebrated for its lovely texture with expressive spiciness and raspberry flavors

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Light

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: None

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN Med+

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Plum • Red Raspberry • Red / Sour Cherry • Strawberry
Condition: Fresh, Ripe, Jammy / Candied

BLACK FRUIT Black Raspberry • Black Cherry • Blackberry *Condition: Fresh, Ripe*

CITRUS FRUIT Orange • Tangerine *Condition: Fresh Part: Peel / Zest*

FLORAL Hibiscus • Jasmine • Rose *Condition: Fresh*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Ginger / Root • Cola Nut

HERBAL Tea Leaf / Bergamot • Sage • Chicory • Laurel / Bay Leaf

OTHER SPICES Sarsaparilla • Licorice (Red) • Sesame / Candy • Chinese Five Spice

ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Baking Spice • Caramel / Toffee • Sandalwood • Toast • Vanilla

OXIDATION/NUTTINESS Hazelnut • Almond / Marzipan

PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster