

The Three

Sta. Rita Hills, 2025

The Three began late one night in 2009. A lot of wine had been opened, and three friends were talking about the darkest, most hedonistic Pinot Noir they could make. Three friends. Three barrels. One wine. By the next morning, The Three was born. The figures on the label remain unnamed: the Artist, the Dancer, and the Engineer. Each vintage, they taste through every three-barrel possibility until The Three reveals itself. The number stays. The selection changes.

The sources stay somewhere in the shadows of Sta. Rita Hills and beyond. The wine is less shy. It should jump from the glass, put a slightly devilish smile on your face, and make saving the rest for tomorrow seem ridiculous.

Three are chosen. One is born.

2025 Winemaker's Note

The goal with The Three is to make the biggest, boldest expression of Pinot Noir from the vintage. And this wine certainly doesn't disappoint. It's deep, dark fruit aromas and flavors are truly amazing. Despite its intensity, depth, and richness, it never crosses the line of not being Pinot Noir. I love, love, love this wine.

Wine Details

VARIETY / BLEND

Pinot Noir

CLONES

115, 777, Pisoni

ALCOHOL

15.10%

GLUCOSE/FRUCTOSE

0.9 g/Lt

HARVESTED

10/07/2025 and 10/09/2025

BRIX AT HARVEST

27.3

PH

3.61

CASES PRODUCED

50

Winemaking

Processing: Destemmed and Crushed to T-Bin Fermenters (3/4 ton).

Pre-Fermentation Additions: SO₂ (70ppm), ColorPro (80ppm), 2.0% Water, 0.3 g/Lt Tartaric Acid, Assmanshausen Yeast, ML Prime Bacteria, Fermaid-K.

Fermentation: 26 Days in Fermenter.

Barrel Aging: Pressed to 4-5 Year Old French Oak Barrels.

Bottled: September 9, 2026



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