

2021 Stone The Crows Three Twins Vineyard Cabernet Sauvignon Napa Valley, USA

TRADE OFFER

\$71

per bottle

12-bottle case \$852 · Winery SRP \$150 · One-case minimum

Restaurant-only allocation. Retail- Open-Limited. Orders are subject to account review. If a retail account orders this wine, OneWineMarket may reduce or cancel the order. No Wine-Searcher listings are permitted for this allocation.

TOP SELLING POINTS

Cult winemaker: Thomas Rivers Brown.

Wine Spectator put him on the November 15, 2018 cover. James Laube called it The Midas Touch. Napa producers dubbed him Napa's Top Gun. He has made every Three Twins vintage since the first commercial release in 2010.

Harlan-planted hillside. The flagship, not Fallen Feather.

Three Twins sits at 700 feet in Conn Valley, a mile uphill from Bond Melbury. Mary Hall planted it in 2005 for Harlan's Napa Valley Reserve. Rick Talmadge bought the 4.5 acres. This bottling is the flagship: clones 169, 337, and 685, 20 months in 100 percent new French oak.

PRESS

98 Decanter

THOMAS RIVERS BROWN

Wine Spectator cover, November 15, 2018 · The Midas Touch · Napa's Top Gun

Brown grew up in Sumter, South Carolina, studied English and Economics at the University of Virginia, and drove a Honda Passport to Napa in 1996. He started on the floor at All Seasons Bistro in Calistoga, met Ehren Jordan, and took a cellar job at Turley Wine Cellars in 1997. Fred Schrader hired him in 2000 to make Cabernet, a grape Brown had not yet produced. That partnership, plus Outpost, Maybach, and his own Rivers-Marie label, made him one of the most in-demand winemakers in the valley. Within a decade of arriving, he had wines at 100 points from Robert Parker. Wine Spectator put him on the cover of the November 15, 2018 issue. James Laube's story was titled The Midas Touch of Thomas Rivers Brown. Clients still call him Napa's Top Gun. He has made Stone The Crows since the first commercial vintage. The handshake with proprietor Richard Talmadge happened over a beer on the

2021 IN THE GLASS

Decanter's 2021 note is the vintage tasting. Full-bodied, supple, decadent. Red and black cherries, sagebrush, ironstone minerals, blackberry liqueur, cedarwood. Super-refined tannins, long graceful finish. Drink 2024 to 2040. Stainless ferment, 14 to 16 days on skins, 20 months in new French oak from Darnajou, Remond, and La Grange. Bottled unfinned and unfiltered. 14.7 percent alcohol.

100% Cabernet Sauvignon · clones 169, 337, 685 · 20 months in oak · 100% new French oak · Darnajou, Remond, La Grange · Unfinned & unfiltered · 14.7%

PAIRING AND SERVICE

Grilled ribeye with rosemary jus · Braised short ribs over mashed potatoes · Herb-roasted lamb with charred vegetables

Serve slightly cool, around 60 to 65 F, in a generous Cabernet stem. Taste on opening. Consider a 30 to 60 minute decant and adjust to the bottle.

WINE-SEARCHER MARKET

Score — Low \$150.16 Average \$150.16 High \$150.16

Checked 2026-09-14 · U.S. bottle listings · Buying context, not a required resale



ORDER THIS CASE

Put 2021 Three Twins on the list.

\$71 a bottle · \$852 the 12-bottle case · One-case minimum

<https://onewinemarket.com/2021-stone-the-crows-three-twins-vineyard-cabernet-sauvignon-napa-valley-usa/>

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