

# Sonoma Coast

## VINEYARDS

### 2025 PINOT NOIR

#### STABLE VIEW • SONOMA COAST

**SONOMA COAST** There are many rigorous challenges of growing fruit in this dramatically cold environment on the far western reaches of Sonoma County, but they are well worth the risk. We rise to the challenges of the Sonoma Coast to produce wines with fully ripened fruit at lower brix, mature flavors, and tannins, that are balanced by a high-acid profile.

**VINTAGE** The 2025 Sonoma Coast growing season was defined by unique weather patterns, characterized by high winter rainfall followed by an unusually cool spring and summer. This extended the ripening process, allowing the grapes to develop deep complexity and nuance while retaining excellent natural acidity.

**WINEMAKING** The fruit was hand-picked at night and processed through an optical sorter to ensure only the highest quality berries were selected. The fruit underwent a 5-7 day cold soak at 50°F to extract deep color and aromatics before inoculation. During fermentation, pump-overs occurred one to three times daily, tailored specifically to tannin and color development. Once peak extraction was reached, the wine was drained, pressed, and held at 80°F for 8-10 days before being barreled down for malolactic fermentation. During this time, the wine was stirred bi-weekly to enhance texture. Following completion, the wine was stabilized, topped monthly, blended, then bottled on April 13, 2026.

**WINE** The 2025 Stable View Pinot Noir presents a sophisticated aromatic profile of cranberry, raspberry, and plum, balanced by savory notes of tea leaf, truffle, and a hint of vanilla. This wine shows a deep color in the glass that leads to dense complexity defined by silky tannins and a refined, elegant structure on the palate. Its versatility makes it an ideal match for fatty fish like salmon, as well as richer meats such as duck or pork.

**COMPOSITION** 100% Pinot Noir

**VINEYARDS** Winner Circle

**CLONES** Win 4 - Calera, Win 8B - 943, Win 12 - Mt. Eden 27

**AGING** 6 months in French oak, 20% new

**pH** 3.52 | **TA** 6.6 g/L | **ALCOHOL** 14.5%

