

Sonoma Coast

VINEYARDS

2023 PINOT NOIR FREESTONE HILLS • 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.

All Sonoma Coast vineyards share similar traits beyond the cool, maritime-influenced climate, including thin, rocky, shallow soil composed of sand and clay with little organic material. The vineyards are sustainably farmed and planted utilizing high-density spacing to stress the vines and ensure development of concentrated flavors.

VINTAGE 2023 started off with a long rainy season and unusually cool spring and summer. The cooler weather delayed ripening and allowed the grapes extended hang-time, ultimately developing excellent flavor concentration.

WINEMAKING The fruit is picked at night then transferred to the winery where it is cold-settled for 2-5 days. The wine is pumped-over twice daily throughout fermentation, then drained, pressed, and transferred to French oak (25% new) for malolactic fermentation and 9 months of aging.

WINE On the nose, raspberry, fruit punch, cranberry, strawberry, earth, and spice lead to a smooth, lively palate with juicy red currant and strawberry flavors through the finish.

COMPOSITION 99% Pinot Noir

VINEYARD Ramal and Champlin Creek Vineyards

CLONES Swan, Pomard, 777, and 667

AGING 9 months in French oak, 25% new

pH 3.62 | **TA** 6.0 g/L | **ALCOHOL** 14.33%

