

Sonoma Coast

VINEYARDS



2024 PINOT NOIR LAUREL CROWN • 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 2024 growing season conditions were great from the start. Abundant rainfall and consistent weather patterns kept the vineyards on an ideal schedule, allowing for optimal fruit development.

WINEMAKING Grapes were picked at night and sorted using an optical sorter to select only the finest berries. After a gentle cold soak at 50°F for 5-7 days and 1-3 daily pump-overs, the wine was drained, pressed, and held at 80°F before undergoing malolactic fermentation in barrel. The wine receives bi-weekly stirring throughout malolactic fermentation adding richness and texture to the wine. After a total of 12 months in 25% new French oak, the wine is bottled.

WINE The 2024 Laurel Crown Pinot Noir is an expansive and age-worthy expression of the varietal, immediately captivating the senses with a complex aromatic profile of vibrant strawberry and raspberry fruit, seamlessly interwoven with intriguing notes of exotic spice, black pepper, and an evocative forest floor earthiness, all framed by a subtle hint of vanilla. On the palate, this is a big, dense wine that unfolds in intricate layers, revealing rich flavors of dark boysenberry and tart pomegranate. The wine showcases a remarkable structure, supported by plush, smooth, integrated tannins that provide weight and texture, culminating in a balanced, elegant finish.

COMPOSITION 100% Pinot Noir

VINEYARDS Winner's Circle

CLONES Blk 12, 08C, 09AB, 08A, 08B, 07B, 15, Calera, Pomard, Mt. Eden, 943, Swan

AGING 13 months in French oak, 40% new

pH 3.62 | **TA** 5.69 g/L | **ALCOHOL** 15.0%