

Sonoma Coast

VINEYARDS



2024 PINOT NOIR

SHORELINE RIDGE • 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 2024 conditions were great from the start, with rains bringing plenty of water and consistent weather patterns keeping the growing season on schedule. With the right amount of heat, the grapes were able to develop mature, complex flavors right up to the time of picking.

WINEMAKING The fruit is picked at night then transferred to the winery where it is cold-settled for 5-7 days. The wine is pumped-over two-to-three times daily throughout fermentation, then drained, pressed, and transferred to French oak (20% new) for malolactic fermentation and 10 months of aging.

WINE On the nose, cherry, cranberry, mushroom, earth, and black tea lead to a balanced palate with pomegranate and black currant flavors supported by well-integrated, soft tannins.

COMPOSITION 100% Pinot Noir

VINEYARD Trenton

CLONES Pommard, Swan 97

AGING 10 months in French oak, 20% new

pH 3.79 | **TA** 5.6 g/L | **ALCOHOL** 14.4%

