



SONOMA COUNTY

2024 Pinot Noir

TASTING NOTES

Our inviting 2024 Sonoma County Pinot Noir is bursting with floral and bright aromas of pomegranate and fresh red fruit. On the palate, flavors of strawberry, raspberry, cranberry, and cherry come through right away, providing a fruit-forward experience. A subtle barrel spice adds depth without overpowering the fruit.

Harvested at peak ripeness, the wine is elegant and well balanced, with refreshing acidity and soft, supportive tannins. The elegant finish is smooth and satisfying and reflects the depth of Sonoma County vineyards.

TERROIR

Sonoma County supplies cool-climate freshness, balanced ripeness, and expressive fruit, shaped by coastal fog and sandy, well-drained soils.

VINTAGE

Following a cool winter and spring, the growing season moved into moderate, mostly dry weather with an abundance of sunshine and ripening conditions. This helped vines develop healthy fruit and balanced sugars and acids. A few heat spikes in late summer through September gave grapes the necessary push to reach full phenolic maturity without extreme stress.

WINEMAKING

Our 2024 Pinot Noir was hand-picked, sorted, destemmed and put into open top fermenters, and was cold-soaked for 5-days. It was then fermented, pressed, and stored in French Oak barrels.



ALC. 13.7%
PH 3.58
TA 5.5 g/L
SIZE 750ML

A Beautiful Experience.