



# Sonoma Coast

VINTAGE 2024 · SONOMA COUNTY · PINOT NOIR

The Sonoma Coast Pinot Noir elegantly reflects its cool-climate origins. Shaped by morning fog, ocean breezes and a long ripening season, it reveals refined red fruit character, graceful structure and a subtle hint of black tea.

#### VINTAGE OBSERVATIONS

The 2024 growing season began with a cool winter, initially sparking concerns of a delayed harvest. However, the season unfolded beautifully, with moderate summer heat and cool nights creating ideal conditions for ripening while preserving Sonoma-Cutrer's signature acidity. A brief heat spike in late September gave the cooler-climate vineyards the perfect boost to reach peak flavor. Each vineyard milestone was met seamlessly, resulting in an outstanding growing season. The exceptional quality of the fruit promises remarkable wine from this vintage.

#### VINEYARD SOURCING

Fruit from our Owsley and Vine Hill vineyards in the Russian River Valley contributed to this vintage. The Owsley ranch's dramatic temperature shifts from warm days to cool, foggy nights yield grapes with concentrated, complex flavors. Vine Hill's elevation changes of over 400 feet allow each ridge, slope, and valley to impart unique characteristics to the fruit. Combined with diverse soils, clones, high-density spacing, and rootstocks that limit excessive growth, these vineyards produce a stunning array of elegant Pinot Noir.

#### WINEMAKING PROCESS

Grapes were hand-picked early each morning into small bins, then hand-sorted and gently destemmed. The wine underwent a four-day cold soak followed by eight to twelve days of fermentation, with hand punch-downs in small, open-top fermenters. After fermentation, it was gently basket pressed and racked into barrels, where it aged for 11 months before the final blend was assembled and bottled. The wine was then aged for an additional six months in bottle before release.

#### TASTING NOTES

Shaped by the cool coastal influence of the Sonoma Coast, this wine reveals bright aromas of wild berries and savory spice. The palate is layered with blackberry, black tea, and subtle notes of clove and forest floor. Fine tannins and balanced acidity carry through to a smooth, harmonious finish.

**COMPOSITION:** 100% PINOT NOIR

**VINEYARDS:** VINE HILL, OWSLEY

**KEY COOPERS:** REMOND, ROUSSEAU, T.W. BOSWELL

**BARREL AGING:** AGED FOR 15 MONTHS IN FRENCH OAK, 30% NEW,

**ALCOHOL:** 14.2% · **TOTAL ACIDITY:** 5.7 G/L · **PH:** 3.50

