



2023 CATTLEYA SONOMA COAST PINOT NOIR

THE VINEYARDS

Beyond the unquestionable allure and beauty of Sonoma County lies an amazing number of micro-climates, soil conditions and distinct geographies conducive to growing and making wonderful wines. The incredible diversity has resulted in over sixteen sub regions in Sonoma county alone, one of which being the Sonoma Coast. This Pinot Noir is born from coastal vineyards resting at over 1,000 feet elevation, with an incredibly diverse selection of clones: 115, 667, 777, Mt Eden and Swan.

THE CRAFT

Carefully hand harvested in the early morning hours of October 6th and October 13th, the immaculate clusters for this Sonoma Coast Pinot Noir arrived to the winery in the cool pre-dawn air for hand sorting. Fully de-stemmed fruit was fermented with 100% indigenous yeast in open top stainless steel, with twice daily punch downs extracting remarkable color, tannins and flavor. Upon completion, the wine was transferred to 60% new French oak barrels where malolactic fermentation took place, prior to 10 months of slumber in the cellar. Bottling of this unfinned and unfiltered Pinot Noir took place July 30th 2024.

THE TASTE

This Pinot Noir reveals a vivid ruby-red color with vibrant magenta highlights. Aromatically lifted, it offers notes of violets, fresh rose petals, wild strawberries, raspberries, and a hint of forest floor—hallmarks of its Sonoma Coast origin. On the palate, lively acidity brings freshness and energy, while the broad structure and crunchy tannins are balanced by juicy plums. A wine with refined, coastal expression with brightness, depth, and elegance. Enjoy now through 2045.

aging | 9 Months, 60% New French Oak

Alc: | 14.0%

Case Production | 325 (9L) equivalent

SRP | \$65

