



2024 CATTLEYA SONOMA COAST PINOT NOIR

THE APPELLATION

Beyond the unquestionable allure and beauty of Sonoma County lies an amazing number of microclimates, 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: Mt Eden and Swan.

THE CRAFT

Carefully hand harvested in the early morning hours of September 11th, 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 punchdowns 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 18 months of slumber in the cellar. Bottling of this unfined and unfiltered Pinot Noir took place February 19th of 2026.

THE TASTE

A vivid expression of the Sonoma Coast, this Pinot Noir opens with an intensely perfumed aromatic profile of bright raspberry, red rose petal, and violet, framed by subtle notes of sandalwood and sweet baking spice. Deep in color and concentrated in flavor, the palate is layered and precise, with youthful tannins lending structure and definition to the vibrant red fruit core. Coastal freshness and underlying tension bring lift and focus, culminating in a long, sculpted finish marked by depth, intensity, and poise.

Vineyards | Nightwing

Clones | Mt. Eden & Swan

Harvest Dates | September 11, 2024

Aging | 18 Months, 60% New French Oak

Bottle Date | February 19th, 2026

Alc: | 14%

Case Production | 180 x 12-Pack

