

2024

RECLINE

PINOT NOIR
SONOMA COAST

THE VINEYARD This wine is a blend of eight unique lots produced from Sonoma Coast vineyards ranging from Annapolis to Occidental, to the Petaluma Gap. Gap's Crown, Sangiacomo, Walala, and Dorothy Cameron Vineyards represent key components used to produce this blend. Pinot Noir clones 115, 828, 667, Pommard, and Swan add unique elements creating a complex Pinot Noir with a myriad of textures and flavors. Each vintage, this blend offers balance and vibrant, lush textures that are characteristic of the Gap's Crown and Sangiacomo vineyard components.

WINEMAKER NOTES The 2024 Sonoma Coast vintage is characterized by a hot, steady, and long growing season without large heat spikes. This allowed us to pick at optimal times when the grapes were ready. The resulting wines exhibit balance, freshness, elegance and a great concentration of flavors. Low yields resulted in concentrated fruit, and early harvests yielded wines with bright acidity and strong aging potential. Our 2024 Sonoma Coast Pinot Noir is a blend of vineyards spread across the AVA from Annapolis in the north, to Occidental in the west, and down to the tip of the Petaluma Gap. Key components from Gap's Crown, Rodgers Creek and Nightwing Vineyards are at the core of this blend, providing layers of depth with fresh acidity and silky structure. Pommard, 115, 667 and 777 clones are well represented. 2024 is a very strong year for this wine, offering structure but balanced with nuance and finesse. It possesses a combination of bright red and dark fruit aromas with hints of earth and forest floor.

FERMENTATION & BOTTLING
100% Pinot Noir (2% whole cluster)
Open-top fermentation
Native yeast
50% new French oak
Bottled unfined and unfiltered
Bottled August 2025

FINISHED WINE DETAILS
Alcohol: 14.4%
pH: 3.60
TA: 5.7 g/L
AVA: Sonoma Coast