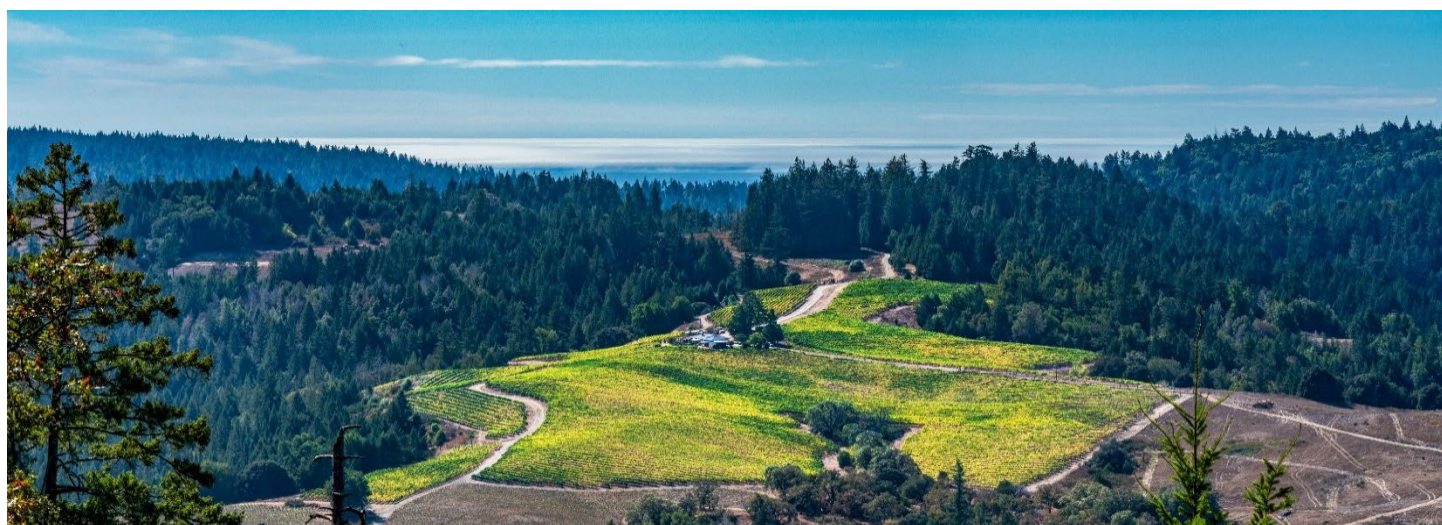




2013
 ‘CÔTEAUX NOBLES’
 FORT ROSS - SEAVIEW PINOT NOIR

Located on the Sonoma Coast, on the eastern slope (Côte) of the second ridge from the Pacific Ocean, this unique hillside vineyard (Côteau) benefits from the cool maritime breeze and the mild and sunny mountain climate. The noble site’s natural conditions are ideal for growing excellent Pinot Noir in the Goldridge soil. Handcrafted using classical Burgundian winemaking techniques, it is the ‘Noble Hillsides’ or ‘Côteaux Nobles.’



Proprietary name	‘Côteaux Nobles’
Name meaning	Noble hillsides
Varietal composition	Noble Pinot Noir varietal
Type of wine	Pinot Noir
Appellation	Vineyard designated
Vineyard singularity	Fort Ross-Seaview, Sonoma Coast
Typical harvest date	On the second ridge from the Pacific Ocean 1350-1450 feet elevation; northern exposure Goldridge sedimentary soil
Picking	October
Sorting	Night pick; manual; small lugs; refrigerated truck
Fermentation	Cluster-by-cluster & berry-per-berry by hand; Le Trieur™
Upbringing	Through native yeast; Punch downs in stainless steel tanks & French oak puncheons; Gyrobox™
Bottling	14 months in French oak barrels from selected artisan coopers
Ideal cellaring	Unfined, unfiltered
Arc of aging	4 to 6 years after harvest date
Serving	20 to 25 years
	59-61°F (15-16°C); Decant one hour prior to serving

TASTING NOTES

“The 2013 ‘Côteaux Nobles’ is a beautifully textured, dark ruby/purple wine with seductive, sweet black cherry and black raspberry fruit, some blacker currants, forest floor, and earth. It is a full-bodied, rich, and gorgeous wine.”

96 points
 Robert M. Parker, Jr.
 Robert Parker Wine Advocate, Dec. 2015

