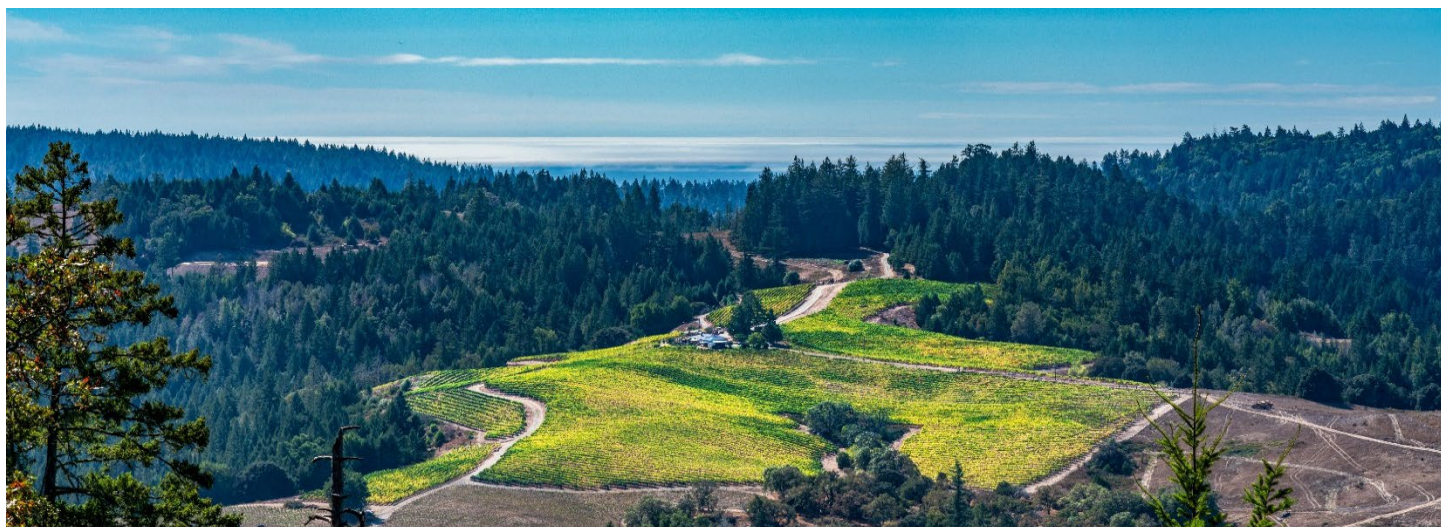




2015
 ‘CÔTEAUX NOBLES’
 FORT ROSS - SEAVIEW PINOT NOIR

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
Picking	1350-1450 feet elevation; northern exposure
Sorting	Goldridge sedimentary soil
Fermentation	October
Upbringing	Night pick; manual; small lugs; refrigerated truck
Bottling	Cluster-by-cluster & berry-per-berry by hand; Le Trieur™
Ideal cellaring	Through native yeast; Punch downs in stainless steel tanks & French oak puncheons; Gyrobox™
Arc of aging	14 months in French oak barrels from selected artisan coopers
Serving	Unfined, unfiltered
	4 to 6 years after harvest date
	20 to 25 years
	59-61°F (15-16°C); Decant one hour prior to serving

TASTING NOTES

“Medium to deep ruby-purple colored, the 2015 ‘Côteaux Nobles’ is scented of black cherries and black raspberries with exuberant licorice, dried herbs, underbrush, and cracked pepper plus a waft of violets. Medium to full-bodied, the palate is super intense, charged with black fruits and earthy flavor layers and supported by ripe, very fine-grained tannins, finishing long.”

96 points

Lisa Perrotti-Brown MW
 Robert Parker Wine Advocate, Oct. 2017

