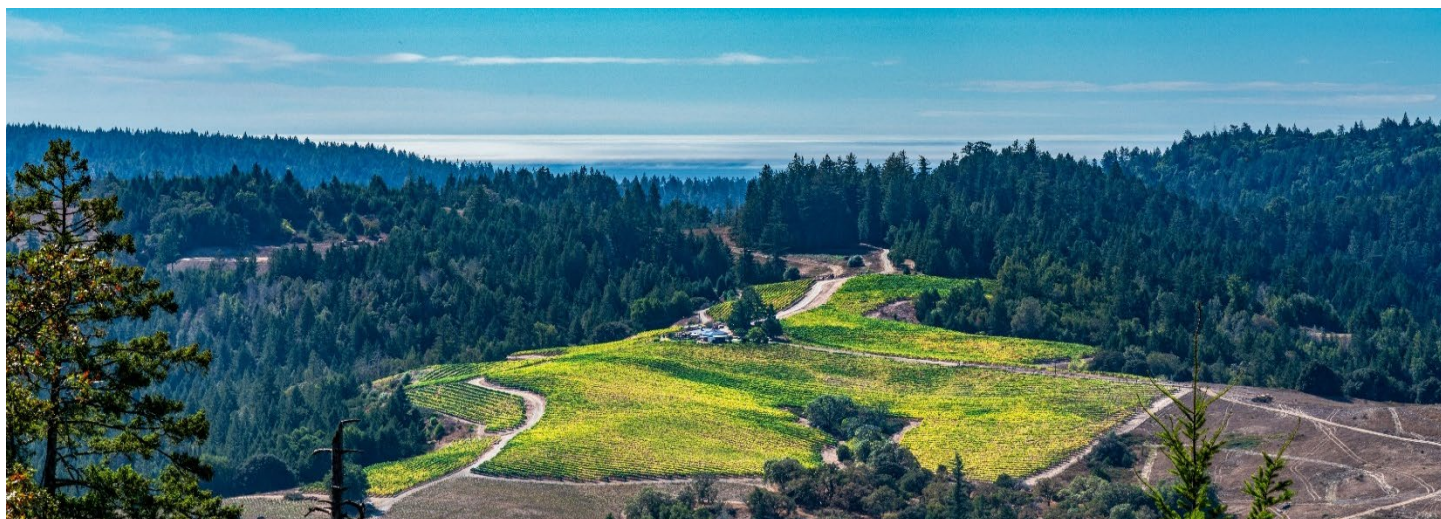




2021
 ‘CÔTEAUX NOBLES’
 FORT ROSS - SEAVIEW PINOT NOIR

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

TASTING NOTES

“Medium to deep ruby-purple in color, the 2021 ‘Côteaux Nobles’ soars from the glass with notes of black raspberries, black cherries, and mulberries followed by nuances of violets, star anise, and garrigue. The full-bodied palate has a solid foundation of firm, fine-grained tannins and well-knit freshness to support the generous black and red berry layers, finishing long with an invigorating tingle of mint tea. Yum!”

97 points

Lisa Perrotti-Brown MW
 The Wine Independent, Feb. 2024

“The deep red/ruby 2021 ‘Côteaux Nobles’ comes out swinging. Packed with layered aromas of sassafras, framboise, roses, cedar, Asian spice, and coriander, it’s medium to full-bodied and propels through the palate with ripe tannins, a long finish, and a plush feel, although it also retains a more vertical spine of fresh acidity throughout.”

97 points

Audrey Frick
 JebDunnuck.com, June 2024

