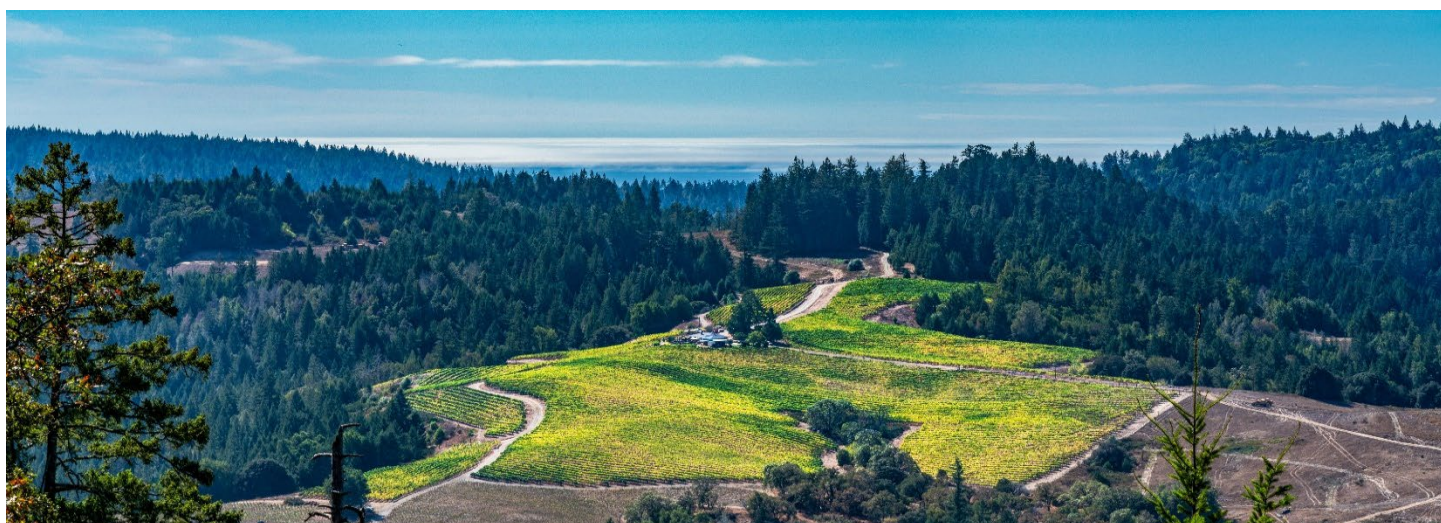




2022
 ‘CÔTEAUX NOBLES’
 FORT ROSS - SEAVIEW PINOT NOIR

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.’



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

TASTING NOTES

“Medium ruby-purple in color, the 2022 ‘Côteaux Nobles’ sashays out with showy scents of red roses, fragrant earth, and Bing cherries leading to hints of underbrush, crushed rocks, and fresh raspberries. The medium to full-bodied palate is bright and youthful, delivering a solid line of firm, fine-grained tannins and plenty of freshness, finishing long and fragrant.”

95-97+ points

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

“A deep ruby/purple-tinged hue, the 2022 ‘Côteaux Nobles’ is vibrant and layered with spices, with notes of wild raspberries, crushed flowers, peppercorn, and cedar. It has more richness on the palate, but it retains a pure feel, with a refined, velvety texture.”

96 points

Audrey Frick
 JebDunnuck.com, June 2024

