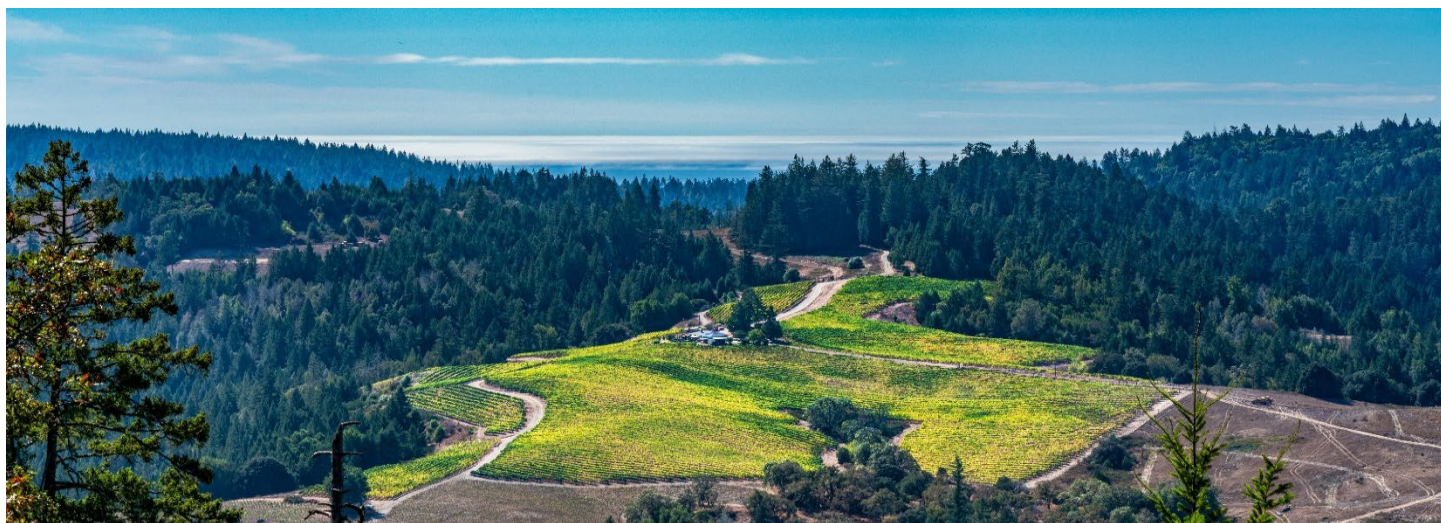




2023  
'CÔTEAUX NOBLES'  
FORT ROSS - SEAVIEW PINOT NOIR

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

*"The 2023 'Côteaux Nobles' has a refined, layered spice, with notes of fresh clove spice, sandalwood, subtle hints of wild mint, black raspberries, and wildflowers. It pours a youthful ruby red color and is medium to full-bodied, though it floats with refined tannins and layered spice through the long finish. This is a lovely vintage of this coastal wine."*

97 points  
Audrey Frick  
JebDunnuck.com, July 2025

