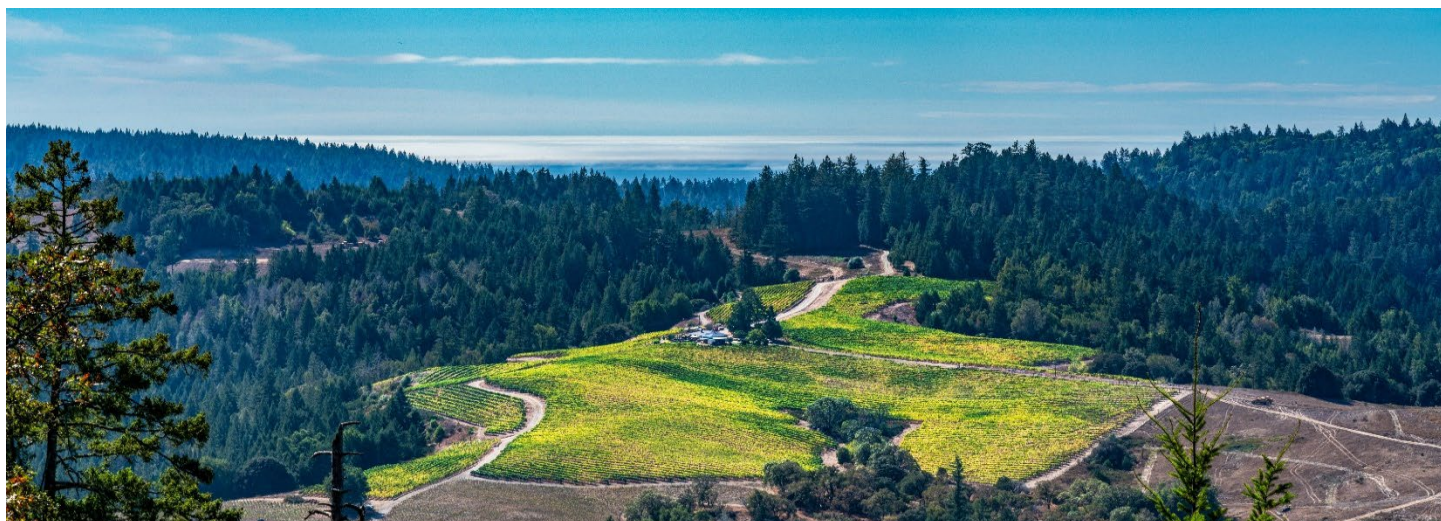




2024
'CÔTEAUX NOBLES'
FORT ROSS - SEAVIEW PINOT NOIR

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 ruby-purple in color, the 2024 'Côteaux Nobles' springs from the glass with vivacious notes of red cherries, juicy raspberries, and pomegranate, followed by hints of violets, wild sage, mossy tree bark, and damp soil. The full-bodied palate is completely coated with bold red berry layers, framed by fine-grained tannins and wonderful tension, finishing long and floral. Gorgeous."

97 points

Lisa Perrotti-Brown MW
The Wine Palate, April 2026

