Sonoma Coast
VINEYARDS



2025
ESTERO VIEW PINOT NOIR
SONOMA COAST • SONOMA COUNTY

SONOMA COAST There are many rigorous challenges of growing fruit in this dramatically cold environment on the far western reaches of Sonoma County, but they are well worth the risk. We rise to the challenges of the Sonoma Coast to produce wines with fully ripened fruit at lower brix, mature flavors, and tannins, that are balanced by a high-acid profile.

VINTAGE The 2025 Sonoma Coast growing season was defined by unique weather patterns, characterized by high winter rainfall followed by an unusually cool spring and summer. This extended the ripening process, allowing the grapes to develop deep complexity and nuance while retaining excellent natural acidity.

WINEMAKING The fruit was hand-picked at night and processed through an optical sorter to ensure only the highest quality berries were selected. The fruit underwent a 5–7 day cold soak at 50°F to extract deep color and aromatics before inoculation. During fermentation, pump-overs occurred one to two times daily, tailored specifically to tannin and color development. Once peak extraction was reached, the wine was drained, pressed, and held at 80°F for 8-10 days before being barreled down for malolactic fermentation. During this time, the wine was stirred bi-weekly to enhance texture. Following completion, the wine was stabilized, topped monthly, blended, then bottled on July 23, 2026.

WINE The 2025 Estero View Pinot Noir is an elegant and approachable wine that opens with fruit-forward aromas of fresh strawberries and cranberry, accented by a hint of oak and an earthy undertone. On the palate, it delivers a complex mouthfeel defined by balanced acidity, soft tannins, and rich notes of plum. This versatile Pinot Noir pairs beautifully with fish or pork.

COMPOSITION 100% Pinot Noir

VINEYARDS Winner Circle and Champlin Creek

CLONES Wadenswil and 667

AGING 9 months in French oak, 10% new

pH 3.78 | **TA** 6.0 g/L | **ALCOHOL** 14.5%