



BEST OF THE VINE

2024 Red Wine Nouveau

PINOT NOIR

COMMITTED TO SUSTAINABILITY



WEATHER CONDITIONS FOR VINTAGE

Sonoma County welcomed abundant and persistent rainfall throughout winter and into early spring of 2024. Budbreak came right on time with new season’s leaves emerging in late March. Spring stayed relatively cool, slowing shoot growth and delaying bloom into May. June was unseasonably hot and gave our Pinot Noir vines a significant push. The first signs of color were visible around July 4th and a slight cooling trend through July leveled out ripening and provided ideal conditions for flavor development and acid retention. At harvest, the fruit displayed great flavor intensity, ripe tannin structure and vibrant acidity. Our Nouveau Pinot Noir harvest took place on September 4th – three weeks earlier than in 2023.

VINEYARD COMMENTS

Saralee’s Vineyard approximately 200 planted acres in the heart of the Russian River Valley AVA. Soils are predominantly free draining loams.

WINEMAKER COMMENTS

In a nod to traditional Nouveau winemaking, two tanks were destemmed and fermented using the carbonic maceration method. Wines were drained of skins when fruit and tannins were nicely balanced. Final blend composition is 25% whole cluster, 30% destemmed and carbonic maceration and 45% destemmed in open top fermenter.

NOSE: Raspberry, bubble gum, and expressive floral characters

PALATE: Tart cherry and orange citrus are supported by bright and vibrant acidity.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
13%	3.70	6.7 g/L	0.1 g/L	Russian River Valley	Fermented in mixed open & closed top tanks. Neutral barrels used for short-term storage only.	October 23, 2024

WINEMAKER: CRAIG MCALLISTER

