



PINOT NOIR  
FORT ROSS - SEAVIEW  
2022



#### WINEMAKING DETAILS

Fermentation: 100% neutral French Oak;  
100% Malolactic; on the lees with daily  
battonage

Oak: 50% new French Oak,  
50% neutral French Oak, 10 months

Case Production: 185

#### VINEYARD DETAILS

Estate Vineyards from the For Ross-Seaview  
AVA, owned by the Martinelli family

#### WINEMAKER

Courtney Robinett Wagoner

#### WINEMAKER

Erin Green

#### GROWING YEAR

The 2022 growing season started out with ideal conditions with early rains helping to push bud break timing into Spring. This was followed by a late frost and high winds during flowering. We experienced shatter (a grape berry fails to develop because of incomplete pollination) from the frost, but only in select vineyards, mostly in the Fort Ross-Seaview AVA. Great care was taken by going block by block and thinning any clusters that had shatter. Following a summer of perfectly hot days and cool nights, we had a significant heat event over Labor Day weekend. This was one of the warmest 7-day periods on record for Sonoma County. Tank space was pushed to its limit, but we were able to get everything in at the right time. Lee Sr. said that in all his years of farming, this was the first vintage that all of our red varieties had been picked by the end of September.

#### VINEYARD CHARACTER

Our Fort Ross – Seaview label is curated from our Estate vineyards on the true Sonoma Coast. We made this wine to reflect on the unique nuances that this small viticultural area has on a wine due to the climate, proximity to the ocean and soil profile, in combination with our family’s trademark farming style and dedication to crafting the highest quality wines true to where they are grown.

#### TASTING NOTES

Fresh aromas of raspberry and rhubarb, along with baking spices are found on the nose. A bright and juicy entry leads to flavors of red cherry with balanced tannins mid palate.