



PINOT NOIR  
FORT ROSS - SEAVIEW  
2023



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: 260

VINEYARD DETAILS

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

WINEMAKER

Courtney Robinett Wagoner

WINEMAKER

Erin Green

GROWING YEAR

When we look back at the 2023 growing season there are two words that perfectly describe the vintage - late and big. After an exceptionally wet and cool winter, bud break happened over a month later than average. Our first day of picking was the day after the harvest completed the previous year. Fruit set was excellent and the temps during the summer were moderate to cool, with very few days in the triple digits. What a contrast from 2022! Mild temperatures along with abundantly available water allowed the clusters to develop slowly and evenly

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

Delightfully fresh and vibrant on the nose, this wine opens with enchanting aromas of just-picked strawberries, ripe cherries, and a whisper of sweet cream. The bright, inviting entry gracefully ushers in a harmonious acidity that lifts the palate, accentuating flavors of ripe cherry and delicate strawberry tart. A lingering finish reveals a subtle minerality, evocative of a gentle summer sea breeze.