



TECHNICAL NOTES

APPELLATION: Sonoma County

ALCOHOL: 14.5%

PH: 3.63

TA: 5.5 g/L

VARIETY: Pinot Noir

AGING: 17 months in 30% new French oak

CALIFORNIA'S FIRST PREMIUM WINERY

SINCE 1857

Buena Vista Winery

CHATEAU
BUENA VISTA

PINOT NOIR
SONOMA COAST
VINTAGE 2023

The self-proclaimed Count, and our founder, Agoston Haraszthy, understood that great wine comes not only from great grapes, but also from great places. In the 1860's Buena Vista covered more than 6,000 acres reaching from the southernmost part of Sonoma Valley into Napa County. Both regions offer a unique terroir – the magical combination of all the attributes required to create outstanding wines of a particular site – from the soil, to the climate, to the site's exposure to the sun, to the vine itself.

With the release of the Chateau Buena Vista wines, we celebrate and honor Buena Vista's indelible presence and significant contributions to the California wine world. These wines are a culmination of the storied history of Buena Vista ... a story like no other.

WINEMAKER'S NOTES

The 2023 growing season in Sonoma Coast was marked by abundant winter rainfall and one of the latest harvests on record. A cool, wet spring delayed bud break and bloom, pushing the growing cycle back several weeks. Throughout summer, moderate conditions prevailed with no major heat events, allowing fruit to ripen slowly and evenly while retaining bright acidity. Harvest began in mid-September and extended into late October. The resulting Pinot Noir shows elegance, vibrant aromatics, and refined texture, with excellent balance and freshness that highlight the strengths of this long, cool vintage.

TASTING NOTES

Aromas of red cherry, raspberry, and pomegranate rise from the glass, accented by hints of rose petal, wild herbs, and coastal minerality. On the palate, the wine is vibrant and layered, showing flavors of cranberry, black tea, and subtle baking spice. The cool, extended growing season delivered refined tannins, racy acidity, and a long, elegant finish, balancing purity of fruit with savory undertones of forest floor.