

2024 MACINTYRE ESTATE PINOT NOIR

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VINEYARD & WINEMAKING DETAILS

APPELLATION:
Sonoma Coast

VINEYARD:
100% MacIntyre Estate

CLONES:
Calera

HARVEST DATES:
September 1–4

BARREL AGING:
228L French oak barrels, 33% new for 11 months. Blended and finished in tank for 3 months.

ALCOHOL:
13.5%

PRODUCTION:
800 cases of 750ML



97 pts

“Rich, heady and explosive... The purity of fruit here is just captivating. Dark red/ blue fruit, rose petal, lavender, new leather and blood orange stain the palate. Unctuous and heady but not at all overdone, the 2024 is magnificent.”

—ANTONIO GALLONI / VINOUS

IMPRESSIONS:

Once again, the quality of our MacIntyre Estate Vineyard pushes it to the top of the quality ladder for the vintage— this site has clearly won the genetic lottery. A naturally cool low-lying hillside where the afternoon coastal breeze penetrates first and the morning fog lingers the longest. These sandy soils really emphasize fruit intensity, aromatic lift, and long, echoing flavor. Naturally low yields and heritage genetic vine material push quality even higher. Our 2024 offering is most similar to the 2021 in style: sleek, focused, small-berry intensity with polish and refinement. There’s world-class quality here and a vivid personality that’s unique to this place.

Blood orange, violet, blueberry, black currant, and black tea aromas and flavors dominate. The wine is sleek, pure, and focused with great drive from its bright start to an echoing finish. The intensity is up a level here, almost heady and exotic, yet with suppleness and gentle layers. Tangy orange zest and savory notes play out as the wine expands. Decant for an hour in its youth or drink over two nights. Drink between 2026 and 2036.