



## Research in Agriculutre and Enology Naturally



## THE 2024 VINTAGE

A Vintage of Excellence and Legacy

As winegrowers, the 2024 vintage on the far Sonoma Coast will be remembered as a year when winter rains, coastal breezes, and a long, patient ripening came together in perfect harmony.

The season began with the extraordinary gift of rain. At 140% of our annual average, it was the second consecutive winter of abundance, replenishing our soils, rivers, and forests, while restoring balance and health to our sites. This pulse of energy carried beautifully through this remarkable growing season.

The resulting wines are world-class, carrying a remarkable depth and concentration from the season's perfect rhythm, yet remain defined by the lift, energy, and perfume we treasure along the Coast. A vintage of brilliance, purity, and remarkable balance, 2024 has made its mark in our history and, enjoyable now, this vintage is one we can't wait to tuck away in the cellar and watch evolve for many more decades to come.

## 2024 SEA FIELD VINEYARD, FORT ROSS-SEAVIEW

Varietal	PINOT NOIR
Vineyard	4.8 ACRES
Farming	ORGANIC & REGENERATIVE PRACTICES
Soils	BOOMER LOAM, GOLDRIDGE HUGO ATWELL COMPLEX
Clones	777
Fermentation	100% WHOLE CLUSTER & NATIVE
Alc %	12.5%
Winemaker Proprietors / Winegrowers	MELANIE MCINTYRE  CARLO & DANTE MONDAVI

From the rugged and remote pockets of Fort Ross-Seaview, Sea Field represents our most elegant terroir. Vines sit atop an ancient seabed that soars above the Pacific at 1,000 feet of elevation, only miles from the ocean itself.

Delicate and fresh rose petal, orange pith, and white tea open the bouquet, unfolding into cherries, rose petals, orange pith, lychee, wet rock, and crushed raspberries. Coastal air brings more wild red fruits, ocean sea moss and a hint of salinity weave throughout. The frame and elegance are overtaken with fruit, flower and elements evoking the nearby, wild coast. The palate carries a vibrant clarity, with lingering notes of wild strawberries and coastal rock that extend into an incredibly long and refined finish.