



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 ROYAL ST. ROBERT, SONOMA COAST

Varietal	PINOT NOIR
Vineyards	15.8 ACRES
Farming	ORGANIC & REGENERATIVE PRACTICES
Soils	GOLD RIDGE
Clones	CALERA, SWAN, 667, 115, 777
Fermentation	100% WHOLE CLUSTER & NATIVE
Alc %	13%
Winemaker	MELANIE MCINTYRE
Proprietors / Winegrowers	CARLO & DANTE MONDAVI

Our Royal St. Robert bottling is dedicated to our grandfather Robert, who has been our greatest teacher on our journey in wine. This special cuvée offers a window into the rugged hills of the westerly Sonoma Coast.

The wine opens to opulent aromas of rose petals, wild strawberry, savory herbs and the edge of a coastal forest nearing a springtime meadow. This is followed by red cherry, raspberry plum, blood orange marmalade, rose petals and thyme. Layers of coastal forest floor with mushroom laced foliage, rosemary, sea moss and ripe cherries add a unique depth and earthy character, while a vibrant core of red and black berries carry through the palate. The finish is lifted by spice and coastal freshness, leaving a long and youthful impression.