

Kistler

A vibrant expression of coastal Pinot Noir, this cuvée previews the promise of future single-vineyard selections from Sonoma's cool western slopes.

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Alcohol :13,50 %

Composition: 100% Pinot Noir

Sonoma Coast Pinot Noir 2024

California, USA

Region and Vineyards

The Sonoma Coast AVA is a vast, maritime-influenced zone defined by fog, ocean breezes, and cooler temperatures—ideal for delicate, slow-ripening grape varieties such as Pinot Noir. This cuvée is composed of fruit sourced from young vines in western Sonoma County, planted in the **Goldridge series soils**, a fine sandy loam over volcanic ash known for exceptional drainage and a signature expression of minerality and brightness in wines.

These multi-vineyard selections serve as a **cradle for future single-vineyard bottlings**, incorporating fruit from plots that are still maturing in complexity. This practice allows Kistler to anticipate the long-term potential of each site while crafting a nuanced, expressive regional Pinot Noir that encapsulates the coastal terroir.

Winemaking

The 2022 vintage marked the second in a trio of cooler, wetter growing seasons. Beneficial winter rains helped refresh drought-stressed soils, while spring remained cool and verdant, with a mild, steady summer leading to slow, even ripening. The estate harvested before the Labor Day heat wave, capturing the grapes at their peak freshness with optimal acid balance and moderate ripeness.

Fruit is harvested by hand and sorted meticulously before undergoing a **native whole-berry fermentation** in open-top fermenters. There is **no pressing**—only **free-run juice** is used, ensuring elegance and purity. The wine is matured for **10 months in French oak**, of which **35% is new**, and bottled **unfined and unfiltered**, allowing the natural character of the vintage and site to take center stage.

Tasting Notes

- **Color**: Light to medium ruby, with clarity and youthful brilliance.
- **Aroma**: Wild strawberries, red currant, and dried rose petals with undertones of orange zest and crushed granite.
- **Palate**: Lithe and precise, with bright acidity, silky tannins, and a delicate core of red cherry and pomegranate. A saline minerality lingers through the finish, reflecting the coastal influence and Goldridge soils.

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Did you know?

This wine offers a **preview of future single-vineyard bottlings** from Kistler. The fruit used comes from carefully tended young vines not yet deemed ready for standalone designation, but already showing complexity and pedigree—a **glimpse into tomorrow's grand crus** of Sonoma Coast.

Wine Pairing Ideas

- **Grilled duck breast with cranberry reduction** – Echoes the red fruit profile and brings harmony to the wine's acidity.
- **Seared tuna with sesame and soy glaze** – Umami richness meets the wine's vibrancy and freshness.
- **Roasted beet and goat cheese salad** – Complements the wine's floral and earthy notes.
- **Porcini risotto with Parmesan** – Enhances the subtle forest floor character and soft structure.

92 vinous

Vinous (Antonio Galloni) (VN) : 92 Points (2022)

The 2022 Pinot Noir Sonoma Coast is laced with crushed flowers, sweet, red-toned fruit, white pepper, herbs and orange peel. Aromatic and medium in body, the Sonoma Coast Pinot offers quite a bit of floral and savory character to play off its mid-weight personality. (AG)