

Vintage
2024



DETAILS

Vineyard	Production	Yield	Brix
Sealift	216 cases	2.5 T/acre	22.4°
Appellation	Anticipated maturity	Clones	Total acidity
West Sonoma Coast	2027-2035+	115	5.94 g/l
County	Harvest dates	Alcohol	Residual sugar
Sonoma	9/6/24	13.2%	0.3 g/l
Winemaker	Bottling dates	pH	
Drew Huffine	7/10/2025	3.51	

Pinot Noir

Sealift Vineyard, West Sonoma Coast

AROMA

raspberry coulis, cranberry, violet

FLAVOR

morello cherry, black tea, pink peppercorn

FOOD PAIRINGS

smoked sardines, paprika chicken, bacon-cheeseburger

VINIFICATION

4.55 tons of pristine Pinot Noir hand-harvested and sorted on Sept 6th. Clone 115 fermented on wild yeasts with 33% whole clusters in a small open-top tank. A 4-day cold soak preceded a gentle infusion during a 15-day fermentation. Aged undisturbed for 10 months in 30% new French oak. Bottled unfined/unfiltered.

SITE

This spectacular "true coast" vineyard with unobstructed views of the Pacific was a former apple farm. In a prime spot at 700 ft between the first and second ridge, 5 miles from the sea. Clones 115 and 777 planted in 1999 on well-draining sandy-loam soils full of fossilized scallop shells. This area is heavily forested, reliably cool and foggy, and ideally suited for high energy Pinot Noir.

NOTES

Tucked between the first and second ridge, this neighborhood continues to stand out as a premier zone for high-intensity Pinot Noir. We selected a block along the spine of the property with an East-West row orientation and a true north-facing aspect, optimizing both sunlight and airflow. Even in these cooler sites, climate change continues to shape vineyard decisions. A decade ago, south-facing slopes were favored to maximize sun exposure; today, the priority is protecting fruit from harsh afternoon heat while preserving acidity and delicate aromatics. The nearby Pacific Ocean serves as a reliable natural air conditioner, allowing grapes to ripen slowly under hazy, cool light. This measured pace enhances photosynthesis while maintaining balance and complexity. In contrast to warmer areas like the Russian River Valley—where heat accelerates sugar accumulation and forces earlier harvests—this site produces Pinot Noir with greater nuance. The 2024 vintage captures both intensity and finesse, offering vibrant structure, layered aromatics, and bright, persistent acidity that defines this coastal appellation.