

PINOT NOIR
REULING VINEYARD
SONOMA COAST
2024

EARTHWORK

THE VINEYARD The organically farmed Reuling Vineyard is located in the Sonoma Coast AVA, just off Highway 116 between Graton and Forestville. Planted in 2000 under the direction of Mark Aubert and Peter Michael Winery, this vineyard is comprised of 12.2 acres of Pinot Noir planted to three unique clones - Calera and two distinct “suitcase” clones from the Vosne Romanée region of Burgundy. There are also 2.2 acres of Chardonnay on the property. The vineyard is perched on a small hillside with gentle slopes at an elevation of 250 feet. It benefits from the cool marine influences converging from the coast, yet is exposed to the sun and afternoon heat, allowing the grapes to reach optimal maturity. Its extremely sandy Goldridge soils naturally stress the vines, resulting in low yields and concentrated flavors.

WINEMAKER NOTES The 2024 vintage was defined by a warm, steady growing season that yielded fruit of incredible depth and structural intensity. Signature coastal fog and temperate afternoons fostered even ripening, preserving a vibrant, energetic natural acidity while developing deep flavor concentration. These are structured, complex Pinot Noirs that are not shy, boasting immense character and bold personalities. The 2024 vintage beautifully showcases Reuling Vineyard’s exceptional terroir. Its heritage combination of clones strikes a flawless balance, weaving concentrated dark cherry and dried strawberry flavors with savory notes of forest floor and wild truffle. Driven by a bright, energetic natural acidity, the wine coats the palate with silky, ultra-fine tannins before melting into an elegant, mineral-tinged finish.

FERMENTATION & BOTTLING

100% destemmed Pinot Noir
Open-top fermentation
Native yeast
50% new French oak
Bottled unfiltered and unfiltered
Bottled August 2025

FINISHED WINE DETAILS

Alcohol: 14.4%
pH: 3.62
TA: 5.6 g/L
AVA: Sonoma Coast