



2023 WEST SONOMA COAST PINOT NOIR

WINE NOTES

VINEYARDS

78% Yu-ki Estate
22% Pratt

FERMENTATION

Five-day cold soak in open-top fermenters, hand-punched down one to three times per day. Free-run sent directly to barrel, press wine settled and barreled separately.

BARREL AGING

11 months in French oak:
4% new
4% one-year-old
8% two-year-old
18% three-year-old
66% neutral

BOTTLING

August 2024

PRODUCTION

750 ml = 980 cases

The 2023 vintage in the West Sonoma Coast appellation was unusually cool and late, with lower-than-normal sugar levels and higher acidity. These are the conditions we love to see at Freeman. As long as the weather cooperates, we can make picking decisions based entirely on flavors rather than rushing to avoid the next big heat wave.

Our Yu-ki Estate vineyard, which includes 13 acres of Pinot Noir grown on some of the steepest slopes in the West Sonoma Coast appellation, near the Pacific Ocean, provided 78% of the barrels for this wine.

All seven of the Pinot clones planted at Yu-ki are represented in the 2023 West Sonoma Coast Pinot Noir: the heritage clones Calera and Mt. Eden, along with Swiss clones 2A Wadenswil and 23 Mariafeld, and Dijon clones 114, 667 and 828. The 114 and 667 clones were the largest contributors to the blend.

Freeman began purchasing 2A Wadenswil grapes from Jim Pratt's vineyard in the Sebastopol Hills in 2005, and the clone has been part of our Sonoma Coast and West Sonoma Coast blends every year since. Recently we began sourcing Dijon clone 777 from the Pratt vineyard.

There is a bright, ruby color to the 2023 West Sonoma Coast Pinot Noir. Loamy earth aromas initially waft from the glass, quickly followed by hints of plums, Bing cherries, white pepper, mint and hops. The subtle fruity flavors emerge over time on the palate, which shows abundant acidity and fine tannins. The wine will likely need a little time in the cellar and will be at its best from mid-2026 through 2036.

