

**The Place**

On a remote coastal ridgeline edged by dense evergreen forests, Sea View Ridge delivers the energy of vineyards 1,400 to 1,800 feet above the Pacific Ocean, with sightlines down the rocky coast for miles. Powerful natural elements—piercing sunlight above the fog line, winds whipping off briny tidepools below, and shallow, rocky soils—combine to produce intensely aromatic, bright, and concentrated wines. With generous skin in relation to juice, berries yield firm, mountain-inflected tannins, tempered into elegant, fine-grained textures by fractured red rock soils. Coast and forest, cool and earthy at once, shape the character of Sea View Ridge Pinot Noir.

**The Wine**

Pungent coastal aromas pinpoint the source of this Pinot Noir—high-elevation ridges juxtaposed with the mossy, rocky shoreline of the Pacific Ocean. Bright, salty notes on the nose conjure a fresh sea breeze, while cool loam and wild botanicals evoke the evergreen forest nearby. Red cherry and vivid wild strawberry pop on a singularly expressive palate, filling the mouth with firm but fine textures. A distinct vein of iron-rich minerality unspools under intriguing layers of orange peel and bergamot tea, all coming together in a vibrant, lingering finish.

**The Vintage**

The winter of 2021 at Sea View Ridge was marked by extremely low rainfall. It was the second year in a row of drought conditions, cueing up a season of low yields and small berries with a high ratio of skin to juice. Through spring, temperatures fluctuated dramatically, sending mixed signals to the vines as they underwent bud break, flowering, and fruit set. That, combined with low soil moisture, slowed canopy growth. Through summer, as canopies caught up and clusters moved toward veraison, temperatures followed a mild arc, supporting slow, even flavor development in the fruit while keeping acid levels high and bright. In the end, we had the luxury of timing our pick for optimum balance.