

# RED • CAR

PINOT NOIR

2024

SONOMA COAST

## The Wine

Bing Cherry, Pomegranate, Calera Spice, Black Tea

## The Vintage

Utilizing fruit farmed and grown from our own network of vineyards along the West Sonoma Coast, our 2024 Sonoma Coast Pinot Noir is a culmination of our favorite selections in one bottle. The 2024 harvest commenced with the Calera selection at Heaven & Earth, followed by Pommard. These two clones bring layered fruits, spice, and natural concentration to the blend. At the Red Car Estate in the upper reaches of the Fort Ross – Seaview AVA, the Jackson 16 clone provides aromatic lift, high-toned red fruit, and tense energy. Fruit from each of these sites is farmed organically, harvested, and fermented separately in small lots where we utilized 15% whole-cluster. This blend was aged for 12 months in 85% neutral and 15% new French Oak barrels before being bottled un-fined and un-filtered. The blending of this wine allows us to be creative in our process, incorporating the most unique attributes from our vineyard sites to work together in unison and tell the story of the vintage.

## About Red Car

Founded in 2000, Red Car, led by viticulturist Greg Adams and winemaker Tanner Scheer, nurtures five ridge-top vineyards in the rugged West Sonoma Coast. Our wines highlight perfumed aromatics, bright fruit, crisp texture, and invigorating acidity, passionately expressing authentic varietal character and terroir. Pioneers of the West Sonoma Coast AVA, we dedicate ourselves to conserving the region, vineyards, and community.

## Technical Information

ALCOHOL	13.8%
AVA	Sonoma Coast
AVERAGE BRIX	22.9
PRODUCTION	1,750 cases
TOTAL ACIDITY	5.1 g/L
FRENCH OAK	15% new, 85% neutral
pH LEVEL	3.69
BARREL AGING	13 months

