

2022 PINOT NOIR 'NOBLES VINEYARD

Fort Ross-Seaview, Sonoma Coast

WINERY

The Davies family, of Schramsberg Vineyards and Davies Vineyards in the Napa Valley, is pleased to release its fourteenth vintage of its Nobles Vineyard Pinot Noir. The family's experience with Pinot Noir dates back to 1967, when Jack and Jamie Davies first used this elegant red varietal to make their inaugural vintage of Schramsberg Blanc de Noirs sparkling wine. Over the 57 years following that first use, Schramsberg's winemakers have built long-lasting relationships with some of the best Pinot Noir growers and vineyards in the North Coast. Developing upon this passion, history, and experience, second-generation Vintner Hugh Davies, along with Winemakers Sean Thompson, Jessica Koga and J.P. Pierce present this vineyard-designate Pinot Noir wine from the 2022 vintage.

WINE

Owned and managed by the Nobles family, this vineyard produces bright, complex, and richly layered Pinot Noir grapes. It is located approximately 75 miles north of San Francisco, on the north Sonoma Coast, in the Fort Ross-Seaview AVA. With the vineyard's moderate daytime and nighttime temperature swings, the Pinot Noir grapes follow a steady path to optimal ripeness, full flavor, and color expression. The site is located on the eastern slopes of the second mountain ridge in from the Pacific Ocean, between 950 and 1,050 feet above sea level. Planted in 1993, on the property's Goldridge loam soil, less than two tons per acre of vibrant, yet supple, fruit is harvested each year.

VINEYARDS

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VINTAGE NOTES

The 2022 growing season began with several weeks of sunny weather, leading to an earlier bud break. After a few years of drought conditions, the harvest started a few weeks earlier than normal and concluded ahead of schedule. Ripening was hastened thanks to lighter crop levels and consistently warm days in late August and early September. The smaller berries and cluster sizes led to exceptional fruit quality, resulting in wine with superb concentration and flavor.

WINEMAKING

After meticulous care and selection in the vineyards, the fruit undergoes a gentle pressing and is fermented in small lots for precise temperature control and optimal extraction of color and flavor. After fermentation, the wine is aged for 15 months in a combination of French oak barrels, with a small percentage of new oak (20% new) to enhance its complexity without overpowering its delicate fruit profile.

TASTING NOTES

Our 2022 Nobles Vineyard Pinot Noir has enticing fragrances of black plum, baked blueberry compote, crème caramel, dulce de leche, espresso, and mint tea. A generous and flavorful entry of ripe raspberry, Santa Rosa plum, hibiscus, and a touch of cocoa nib, is driven by a bright acidity to a structured and long finish.



VINEYARD

Region:	California
Appellation:	Sonoma Coast
Sub-Appellation:	Fort Ross-Seaview
Soil:	Goldridge Loam
Age/Exposure:	Vineyard planted in 1993 Eastern exposure
Clones:	Martini, 777
Coopers:	Atelier, Damy, Francois Freres, Orion
Eco-Practices:	Sustainable, Solar

WINEMAKING

Varietals:	100% Pinot Noir
Barrel Aging:	15 months (20% new, 30% once used)

TECHNICAL DETAILS

Alcohol:	14.5%
Total Acidity:	6.7 g/L
pH:	3.46