



2022 PINOT NOIR 'NOBLES VINEYARD'

Fort Ross-Seaview, Sonoma Coast

WINERY

The Davies family of Schramsberg and Davies Vineyards proudly releases the fourteenth vintage of its Nobles Vineyard Pinot Noir. Their Pinot Noir legacy began in 1967, when Jack and Jamie Davies crafted the first vintage of Schramsberg Blanc de Noirs. Over the past 57 years, the family has cultivated strong relationships with premier North Coast Pinot Noir growers. Building on this rich history, second-generation Vintner Hugh Davies and winemakers Sean Thompson, Jessica Koga, and J.P. Pierce present this vineyard-designate wine from the 2022 vintage.

WINE

Owned by the Nobles family, this vineyard produces complex Pinot Noir grapes on the north Sonoma Coast, 75 miles north of San Francisco, in the Fort Ross-Seaview AVA. Situated at 950-1,050 feet above sea level, the vineyard's moderate temperature swings and Goldridge loam soil yield less than two tons per acre of vibrant, flavorful fruit, harvested from vines planted in 1993.

VINEYARDS

Owned and managed by the Nobles family, this vineyard lies in the Fort Ross-Seaview AVA on the north Sonoma Coast, about 75 miles north of San Francisco. Planted in 1993 on Goldridge loam soils, the site sits at 950–1,050 feet in elevation and experiences moderate temperature swings—ideal for producing less than two tons per acre of vibrant, supple Pinot Noir with optimal ripeness, flavor, and color.

VINTAGE NOTES

The 2022 growing season began with sunny weather and an early bud break. Following several years of drought, harvest started and finished ahead of schedule. Warm late-summer days and a lighter crop accelerated ripening, while smaller berries and clusters produced fruit of exceptional quality, yielding wines with remarkable concentration and flavor.

WINEMAKING

After careful vineyard selection, the fruit is gently pressed and fermented in small lots for precise temperature control and ideal color and flavor extraction. The wine is then aged for 15 months in French oak barrels, including 20% new oak, adding complexity while preserving the purity of the fruit.

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

