



Sea Sun

2019 PINOT NOIR TASTING NOTES

A deep, alluring red, this wine is strikingly soft on both the nose and palate. A rich fruit character wafts from the glass, featuring scents of baked cherries and pie crust. Additional layers come from notes of brown spice and the warm vanilla that signals perfectly integrated, lightly present wood. Entry on the palate is bright and fruit-driven, with lush cherry flavors that mimic the nose. Texture is plush and silky smooth, leading into a finish that evokes the taste and feel of milk chocolate.

Sea Sun celebrates our ongoing exploration of California and its ideal coastal conditions for producing both Pinot Noir and Chardonnay. We like to say that “the sea and sun reign” in creating the single most important factor in producing good wine – climate. Cooling breezes off the Pacific Ocean balance the bright warmth of the sun, leading to a temperate environment that shields the delicate skin of Pinot Noir. As a result, grapes can stay on the vine longer to achieve full ripeness with enhanced flavor and character.

We launched Sea Sun several years ago with Chardonnay and then introduced Pinot Noir, intrigued by the potential to make a layered wine from California’s great diversity of land. This wine is sourced from premier coastal regions of California, with the exact breakdown shifting from vintage to vintage. Our sourcing flexibility enables us to create the best possible wine in any given year, based on local conditions.

The 2019 vintage was shaped by subtle differences in the regions where we chose to source the grapes. The majority of our fruit came from Monterey County, whose wild wind helps define the rugged landscape of this exceptional AVA. Harvested late, Pinot Noir from this farming community on the Central Coast features fruit pushed to full ripeness.

A portion of our grapes also came from Solano County, which is only a 30-minute drive southeast of Napa and shares a similar maritime climate. While still largely undiscovered, Solano is capable of producing exceptional grapes, and they give Sea Sun Pinot Noir added richness and depth. The remaining fruit was sourced from San Luis Obispo County, which is the southernmost of the three regions, lending roundness on the palate.

This wine was lightly aged for about six months in a combination of new and neutral French oak, imparting a toasty character while maintaining the brightness of the fruit.

Charlie Wagner Owner and Winemaker

