



RADIO-COTEAU

La Neblina

SONOMA COAST PINOT NOIR

*Organically Grown
Native Fermentations
Unfined and Unfiltered*

"The 2024 Pinot Noir La Neblina is outrageously great. Dark-toned fruit, leather, licorice, incense and deeply pitched spice notes race across the palate. The 2024 includes all the fruit from Alberigi, which is no longer being made. There's tremendous density and pure power here. This was done with mostly destemmed fruit. Impressive."

*—Antonio Galloni, Vinous
(93-95) points*

Spanish for "fog," la neblina rolls in from the Pacific Ocean to blanket and cool the coastal Pinot Noir vineyards of western Sonoma County. This is our flagship Pinot Noir, always a cellar favorite, and is comprised of a complex array of three organically grown West County coastal sites on Goldridge soil. Hand-selected from single-vineyard lots and with 10% whole-cluster inclusion, the 2024 La Neblina was aged for 17 months in 15% new, tight-grained French oak barrel and puncheon. Together, these elements capture the character of the vintage and the rolling hills of West Sonoma County with clarity and precision.

Aromatic and expressive, the 2024 La Neblina Pinot Noir emphasizes bright red fruit, most notably fresh raspberry, ripe pomegranate, and red currant. Mingling within are grounding touches of earthy humus and sweet tobacco. The red fruit persists throughout, enlivening the mid-weight palate alongside polished tannins, while accents of nutmeg and Herbes de Provence add warmth and savory nuance. Both lively and composed, the 2024 La Neblina shows versatility at the table and the promise of thoughtful evolution in bottle.

