



# VALRAVN

## 2024

## sonoma county

## pinot noir

We've been making wine in Sonoma County for over ten years and, along the way, established a dynamic network of friends and colleagues, including vineyard owners, growers, and winemakers. While we successfully navigated and maneuvered our way through the négoce market in the past, ValravN represents the next evolutionary step for us. Because of those forged relationships and friendships, we have exclusive access to grapes from fantastic vineyards and the team to oversee hands-on production from vineyard to bottle. We are proud of our past achievements and excited to realize the culmination of a decade of learning and focus, bringing authentic wines to the table that we have found, seen, and touched at every step. ValravN wines are out of the gate, approachable, delicious, and table-ready.

### VINEYARDS & WINEMAKING

The 2024 ValravN Pinot Noir is a blend of fruit from the Green Valley Russian River AVA (70%) with a selection of declassified barrels from our Sonoma Coast AVA Marine Layer project (30%).

Grapes are hand-harvested and sorted and cold-soaked in the cellar. Wild yeast fermentation occurs with about 25% whole cluster inclusion in small open-top stainless steel tanks. Following primary fermentation, the wine is racked to new, second-use, and neutral French oak barrels, including François Freres and Remond, for malolactic conversion and eleven months of aging.

### TASTING NOTES

The wine shows a dark ruby hue and opens with aromas of red and black fruits layered with delicate hints of rose petal and baking spice. A coastal influence imparts a crisp freshness that lifts the brambly, briar patch character. On the palate, flavors of raspberry and pomegranate deliver richness and depth, balanced by the cool-climate grapes' taut, linear structure. The wine lingers gracefully on the finish, unfolding a long, elegant persistence of fruit, spice, and fine tannin.

