



2023

VARIETAL

100% Pinot Noir

COOPERAGE

14 months, 20% New French oak

ALCOHOL

13.2%

PRODUCTION

3,026 Cases

SRP

\$29

UPC

856442005628

Notes

# GEHRICKE

Sonoma Coast – Pinot Noir  
Sonoma, California

## Tasting Notes

This Sonoma Coast Pinot Noir pours a delicate pale ruby in the glass, inviting with aromas of black cherry, cranberry, and a hint of brown sugar layered over earthy potting soil and floral violet. On the palate, it offers a medium body with ripe plum, dark fruit, and a touch of licorice, all balanced by vibrant acidity. The finish is long and sustaining, echoing deep dark fruit tones that linger gracefully.

## Vintage Notes

The 2023 Sonoma Coast vintage saw a cool, wet winter that delayed budbreak and extended the growing season. Mild summer weather allowed for slow, even ripening, enhancing flavor complexity and preserving acidity. Harvest yielded smaller volumes of exceptional fruit, producing wines with vibrant acidity, refined tannins, and remarkable purity.

## Food Pairings

This wine pairs beautifully with herb-crusted roast chicken, grilled salmon, or wild mushroom risotto. For a vegetarian option, roasted beets with goat cheese or a hearty lentil stew highlight its vibrant acidity and refined structure.

Growing up in Sonoma, we spent a lot of time exploring the local countryside. I remember the excitement of discovery and freedom while thoroughly studying our small town and its outskirts. I remember old dusty roads that led to forgotten vineyards and properties...Gehricke is a tribute to one such road.

AUGUST SEBASTIANI  
Proprietor