



GEHRICKE

Sonoma Coast – Pinot Noir
Sonoma, California

Tasting Notes

This Sonoma Coast Pinot Noir opens with expressive aromas of sweet Luxardo cherry, and dry sage layered alongside hints of toasted oak. Medium to full-bodied on the palate, it is seamless and richly textured, offering flavors of candy apple, cherry compote, red licorice, Earl Grey tea, cola, and orange crème brûlée accented by orange zest. The wine’s round mouthfeel is balanced by vibrant acidity, while mild tannins carry through a long, polished finish.

Vintage Notes

The 2024 Sonoma Coast vintage was shaped by a balanced growing season that delivered both concentration and elegance. Moderate winter rainfall replenished soils ahead of a steady budbreak, while spring and mild summer temperatures encouraged slow, gradual ripening across the region. Consistent coastal influences preserved freshness and natural acidity, allowing flavors to develop with exceptional depth and clarity.

Food Pairings

This wine pairs beautifully with duck breast, cedar plank salmon, or wild mushroom risotto. Roasted root vegetables, goat cheese, or tea-rubbed pork tenderloin also make for excellent pairings.

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.

2024

VARIETAL

100% Pinot Noir

COOPERAGE

14 months, 20% New
French oak

ALCOHOL

14.5%

SRP

\$29

UPC

856442005628

Notes

AUGUST SEBASTIANI
Proprietor