

Thorn Ridge Ranch, a crown jewel of our Sonoma Coast wines, embodies the pinnacle of complexity within our portfolio. Dry-farmed on hillsides that attract cooling sea air and fog, this vineyard produces a wine of exceptional structure and aging potential. The 2022 vintage elevates the vineyard's unique character and enduring charm.

Fermented in a complex array of stainless steel, concrete, and oak vessels and then aged for 15 months, this wine is full of character and mystique.

Intriguing aromas of red pluot, blackberry, and macerated strawberry are complemented by warm baking spice and a touch of French sage. The palate reveals rich, supple fruit accented by bright acidity and well-integrated tannins, with a powerful, extended finish.

Fact of Note: Thorn Ridge Ranch is comprised solely of oak and concrete ferments.









TA 5.8 g/L



Aged in 37% new French oak

VINEYARD DETAILS

VINEYARD Thorn Ridge Ranch, Sonoma Coast AVA CLONES 667, Swan, 115
TRELLISING VSP

SOIL Goldridge loam, Steinbeck loam

TECHNICAL DETAILS

FERMENTATION 60% oak, 40% concrete

ÉLEVAGE 37% new French oak & 63% neutral oak for 15 months

ALCOHOL 14.1%

 $\mathbf{pH}\ 3.64$

TA 5.8 g/L

TASTING NOTES

NOSE A fascinating bouquet of red pluot, blackberry, and macerated strawberry, enveloped by warm baking spices and a hint of French sage.

MOUTH A melange of raspberry, pomegranate, and orange zest with bright acidity and well-integrated tannins culminate in an exquisite fruit-driven finish.