

- Sonoma Coast Appellation
- Organically grown
- Barrel aged in neutral French oak
- Bottled unfiltered
- Handcrafted in Sebastopol, California

The bright, ruby red color of the 2018 County
Line Pinot Noir Sonoma Coast visually illustrates
the expressive red fruit leading the palate. Fresh
Bing cherries, ripe red plums, and dried cranberries
delight at the forefront, followed by subtle hints of
leather and sandalwood adding an earthen balance.
Light touches of pennyroyal and fennel lend a
delicate herbaceous element to the vibrant fruit.
The spry yet structured entry rounds to a mouthwatering midpalate, with a tinge of cocoa nib revealed
throughout the lingering finish. Equally delicious
on its own, or paired with wild mushroom and
burrata bruschetta or classic herb roasted chicken.

The first five vintages of County Line were solely dedicated to producing a dry rosé from a whole-cluster pressed Champagne clone of Pinot Noir. A handful of varietals naturally followed. Use of traditional winemaking techniques and a shorter élevage in neutral French oak barrels or stainless steel, each wine is made to provide a cool-climate appellation snapshot of the Anderson Valley, Sonoma Coast, Russian River Valley, or the North Coast. A companion label since 2003, the team at Radio-Coteau crafts these food-friendly comfort wines to drink gracefully in the present and be enjoyed throughout the seasons.

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