



**RADIO-COTEAU**

*La Neblina*

SONOMA COAST PINOT NOIR

*Organically Grown*  
*Native Fermentations*  
*Unfined and Unfiltered*

*Spanish for “fog,” la neblina rolls in from the Pacific Ocean to blanket and cool the coastal Pinot Noir vineyards of western Sonoma County. This is our flagship Pinot Noir, always a cellar favorite, and is comprised of a complex array of two organically grown West County coastal sites on Goldridge soil. As winegrowers, our style has continued to evolve with our goal to craft wines of restraint and finesse, often accompanying an earlier harvest decision. In 2020, with an eye on the fires in the distance, we chose to harvest the fruit for La Neblina accordingly. In the cellar, each final component was further hand-selected from single-vineyard barrels to reflect the perfumed vibrancy of the Sonoma Coast. The ultimate result is a thoughtful expression that reflects the authentic character of these cool-climate West County vineyards.*

*The 2020 La Neblina entices with exuberant red fruit aromatics that burst forth from the glass. Bright Bing cherry, ripe pomegranate, and dried cranberry playfully greet the nose, followed closely by fragrant crushed rose petal. The fruit lingers effortlessly on the palate as a gentle earthy undertone is gracefully revealed. Vibrant acidity and polished tannins further highlight a coastal Pinot Noir that is charmingly approachable and quite difficult to resist.*

