



2022 WEST SONOMA COAST PINOT NOIR

WINE NOTES

VINEYARDS

82% Yu-ki Estate
18% Pratt

FERMENTATION

Five-day cold soak in open-top fermenters, hand-punched down one to three times per day. Free run sent directly to barrel, press wine settled and barreled separately.

BARREL AGING

11 months in French oak:
12% new
19% one-year-old
8% two-year-old
27% three-year-old
34% neutral

BOTTLING

August 2023

PRODUCTION

750 ml = 520 cases



The 2022 vintage marked the final year in a four-year run of less-than-average rainfall. Fortunately, it was our second consecutive year in the West Sonoma Coast region without wildfire threats. The growing season was typical for us, with lots of foggy mornings and nights, and brilliant sunshine in the afternoons. Heatwaves were few and far between until September—just in time for Freeman’s harvest. We brought in all of the West Sonoma Coast Pinot Noir during that month.

Our Yu-ki Estate vineyard, which includes 13 acres of Pinot Noir grown on some of the steepest slopes in the West Sonoma Coast appellation, provided 82% of the barrels for this wine. As Yu-ki matures, the vineyard becomes more and more of a prime example of what cool climate Pinot Noir can achieve so close to the Pacific Ocean.

All of the Pinot clones planted at Yu-ki are represented in the 2022 West Sonoma Coast, including the heritage clones Calera and Mt. Eden, along with Swiss clones 2A Wadenswil and 23 Mariafeld—two of our favorites at Freeman—and Dijon clones 114, 667 and 828. Since 2005, Freeman has sourced 2A Wadenswil from Jim Pratt’s vineyard just southwest of our winery, and more recently, we began using some of Jim’s Dijon 777. Both are included in the ’22 vintage.

The 2022 West Sonoma Coast Pinot Noir reflects the year’s beautiful growing season and the perfect September weather that brought the fruit to perfect ripeness. The gorgeous nose is a combination of rich berry fruit, elegant floral notes and old school Pinot spice. Balanced acidity and round tannins frame the palate, which is medium-bodied and full of earthy, fruity and savory flavors. This should be at its best from late 2024 through 2035.