

100% Pinot Noir. Ruby claret color. Strong red fruit character, fresh cranberry, red cherry and tart strawberry are revealed by nose and palate, along with light spice and a directed minerality. A secondary floral tone of tealeaf counterbalances the fruit characters first observed. Pleasant depth of character with good acidity, judicious tannin, and lots of length. Drink now or cellar 7-10 years. Organic.

Spanish for "fog," *Ia neblina* rolls in from the Pacific Ocean to blanket and cool the coastal Pinot Noir vineyards of western Sonoma County. The core component was derived from the Hallberg Ranch, just up the road from the winery with Goldridge soils. Additional vineyard sources, most notably from a coastal site on a ridge above the town of Occidental. Sheep are helping to facilitate an organic farming transition by eliminating the need for in-vine-row chemical weed control. Bottled unfined and unfiltered.

Radio-Coteau works closely with select cool-climate coastal vineyard sites in Western Sonoma County and Anderson Valley to produce wines with vibrant, balanced fruit and a distinct sense of place. Focus is on organic, detailed viticulture in conjunction with a natural, non-interventionist approach in the cellar to more accurately reflect the unique character of each site and season. The winery is situated in Sebastopol, and the estate vineyard is located in the hills above Occidental, California.

Radio-Coteau (rā' dē ō - kō tō') *adj.* A colloquial expression suggesting "word of mouth" from the Northern Rhone. Literal Translation: broadcasting from the hillside.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

La Neblin

RADIO COTEAU LA NEBLINA PINOT NOIR, SONOMA COAST

100% Pinot Noir. Fresh cranberry, cherry & tart strawberry are revealed by nose & palate; light spice, minerality & a floral tone; depth of character with good acidity, judicious tannin, & lots of length.

Shelf Talker:

