

LARUE

W I N E S

2014 LaRue Sonoma Coast Pinot Noir

The 2014 LaRue Sonoma Coast Pinot Noir is a blend from the Rice-Spivak, Emmaline Ann, and Thorn Ridge Vineyards. The Rice-Spivak Vineyard is south of the town of Sebastopol and is planted on Goldridge sandy loam along with volcanic ash. This distinctive soil profile along with the clonal selections of Dijon and Swan create a wine that is balanced with good acidity, fresh aromas, and unmistakable minerality. The Emmaline Ann Vineyard is near the town of Freestone and has pure Goldridge sandy loam soils. The proximity to the ocean along with the higher elevation contributes to the elegant and balanced characteristics that are definitive of the Emmaline Ann Vineyard. The Thorn Ridge Vineyard is planted on a steep eastern-facing slope with Goldridge sandy loam soils and is west of the town of Sebastopol. The vines are over 20 years old and have a heavy marine influence, which gives notes of dark fruit integrated with spicy undertones to the wine.

- Production: 180 cases
- Aged for 20 months in French oak (30% new)
- Alcohol: 13.0%

Tasting Notes

This is a savory wine with aromas of dark raspberry, muddled strawberries, and sarsaparilla. Hints of rose petal, spicy pepper, and cocoa nibs complete the aromatic profile. On the palate this wine is mouth-filling with flavors of macerated Japanese plums, zesty orange peel, and peach blossom. Notes of caramel and toast round out the smooth and lingering finish.



Reviews

Vinous by Antonio Galloni

February 2016

"Over the years, Wilson's Pinots seem to have become more precise, nuanced, and articulated, all qualities that come through loud and clear with these current releases. As always, Wilson's light touch translates into wines of grace and restraint."

Pinotfile by William "Rusty" Gaffney, M.D. Volume 9: Issue 41 May 15, 2014

"Her wines have a certain transcendent aura that reminds you why you fell in love with Pinot Noir in the first place."

San Francisco Chronicle by Jon Bonné

February 3, 2013

Winemakers to Watch 2013: Katy Wilson *"Even in a lineup of top California Pinots, Wilson's wines tend to stand out for their balance of juiciness and tension. They are friendly, but highly structured, wines."*

Our Story

Veona LaRue Newell was a strong, witty woman, and was an inspiration to many. Specifically, as winemaker Katy Wilson's great-grandmother, she was the inspiration for LaRue Wines. Veona didn't always love the name LaRue, its uniqueness often bothered her, but her uniqueness was what made her so special. Since 2009, LaRue Wines has focused on making high quality Pinot Noir and Chardonnay, exclusively from vineyards on the Sonoma Coast. The wines are elegant, restrained, and forever inspired by the resilience and strength of one Veona LaRue.



Not a lot of people know what they are going to do at 18 years old, but owner and winemaker Katy Wilson did. In her first class at Cal Poly, San Luis Obispo, Agricultural Business 101, she learned she could become a winemaker, a job that is both creative and scientific. It was a perfect fit and Katy has never looked back.

Her journey to become a winemaker has taken her both near and far. From growing up on a walnut farm, to when she learned how to drive a tractor before a car, to her time at Cal Poly, to her first harvest making Pinot Noir in California, to her travels back and forth from the Northern & Southern Hemisphere for harvests, she finally settled in for some time on the Sonoma Coast. During this time that Katy fell in love with the area and truly developed a passion for making Pinot Noir and Chardonnay. It is with this passion that she has made LaRue Wines. Maxing out production at about 500 cases, Katy is determined to do everything on her own, from hauling grapes, to punchdowns, to racking. It is her passion for making excellent wine that drives her intense involvement in every aspect of LaRue Wines.

