

LA HONDA



2024 *Sequence* Pinot Noir Santa Cruz Mountains

HARVESTED: September 2nd - September 17th, 2024

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: February 2026, 750 cases

COMPOSITION: 100% Pinot Noir

ALCOHOL: 13.6%

WINEMAKER: Andrew Vingiello

VINEYARD MANAGER: Thayer Dunwoody

VINTAGE NOTES

The 2024 vintage in the Santa Cruz Mountains was influenced by a warm spell during harvest, which prompted some grapes to ripen earlier than expected. While this brief period of warmth did accelerate the harvest, cooler temperatures at night helped to preserve the natural acidity and freshness of the fruit. The growing season itself was marked by generally mild conditions, with a nice balance of sun and cool nights, allowing for steady and even ripening throughout much of the summer. The heat during harvest was manageable, and careful vineyard management ensured the preservation of the region's signature balance and complexity. The 2024 vintage produced wines with bright, expressive fruit flavors, refined acidity, and good structure, capturing the essence of this unique cool-climate terroir.

WINEMAKING NOTES

We harvest our Pinot Noir sequentially with co-fermentation in mind, filling open top tanks and T-bins with vineyards matching in fruit profiles. We employ some whole-cluster fermentation (10% in 2024), providing extra structure and tannin to the final cuvee. The rest of the vineyards were destemmed whole berry and hand sorted on the shaker table. All fruit is cold soaked prior to fermentation to deepen color, followed by either inoculation of commercial yeast strains or native yeasts. The ferments are gently punched down by hand two to three times a day with peak fermentation temps hitting roughly 90 degrees F. The wine is left on skins for a total of 15-20 days. Our 2024 vintage saw 15% new French oak and was aged in barrel for 16 months. Bottled unfinned and unfiltered.

TASTING NOTES

The 2024 Santa Cruz Mountains 'Sequence' Pinot Noir shows bright aromatics of wild strawberry, Bing cherry, and rose petal, layered with hints of forest floor and baking spice. The palate is silky and precise, with red raspberry and cranberry framed by fine tannins and lively acidity. A subtle mineral thread and touch of coastal earthiness carry through a long, elegant finish.

CELLARING

Enjoy now or over the next 3-5 years.