

SCV

Sonoma Coast Vineyards



EXCEPTIONAL WINES *from the* EXTREME SONOMA COAST



Exceptional Wines

FROM THE

EXTREME SONOMA COAST

Sonoma Coast Vineyards produces exceptional handcrafted wines from the Extreme Sonoma Coast. This unique cold-climate growing area is west of the Russian River Valley and a mere five miles from the Pacific Ocean. The region's potential to produce wines of exceptional depth and complexity inspired founders John and Barbara Drady to join forces with acclaimed winemaker Anthony Austin to introduce their first vintage in 2002.

Sonoma Coast Vineyards' highly acclaimed wines display intense flavors and remarkable complexity. These admirable characteristics are due to the very low yields of mature fruit with high levels of natural acidity from the long, cool growing season of the Extreme Sonoma Coast.



WINEMAKER - ANTHONY AUSTIN

Born and raised in Healdsburg, California, this fourth generation Sonoma County native studied enology at the University of California Davis and continued his studies under the legendary winemaker André Tchelistcheff. Serving as a consultant to Brooks Firestone on a project in the Santa Ynez Valley, Tchelistcheff suggested the talented young Austin as the winemaker for Firestone's new winery. In 1974, Anthony became the first winemaker at Firestone Vineyards in Santa Barbara. During the ensuing ten years as winemaker he elevated Firestone Vineyards and the Santa Barbara region to new heights.

Longing to focus his talents on Pinot Noir while still continuing serve as a consultant to Firestone, Anthony started his own winery, Austin Cellars LLC, which won international acclaim for its wines that remain highly sought-after collectibles. In 2001 Anthony was drawn back to Sonoma County and the cold-climate challenges of the Sonoma Coast. Shortly after his return, Anthony met John and Barbara Drady and joined them in launching the Sonoma Coast Vineyards project.



Anthony Austin
Anthony Austin
WINEMAKER

THE WINES

FREESTONE HILLS

PINOT NOIR



Diverse ranges of Dijon Clones add complexity and balance to this harmonious blend. Cherry, fresh raspberry, elegant spice and earth dominate the aromatics while red and lighter black fruit flavors are complemented by a long, luxurious finish with well-integrated tannins and bright acidity.

GOLD RIDGE HILLS

CHARDONNAY



A broad range of citrus and tropical fruit aromas followed by zesty lemon, fresh pear, tropical fruit and a touch of green apple flavors on the palate. A crème brûlée richness with toast and caramel on the finish result from French oak aging and is wonderfully balanced by a fresh, silky acid matrix.

LAGUNA VISTA VINEYARDS

SAUVIGNON BLANC



The combination of distinct clones creates a very complex and appealing flavor profile. Clone One provides the traditional profile of citrus and high acidity while Sauvignon Musque contributes pear, fig and pineapple flavors. The combination of separate oak and stainless steel aging lots contributes a creamy character and bright acidity to the finish.