

Climate



“The only constant is change.”

The West Sonoma coast has a cool, maritime climate

The Pacific Ocean is 52°F/11°C year-round. The air above the Pacific Ocean is cold and saturated up to 1000 ft / 304 meters.

Onshore fog and afternoon wind bring cold and wet air to the hills along the coast.

This results in cool daytime and nighttime temperatures.

Precipitation is concentrated during winter months with little to no rain during the growing season.

A cool, maritime climate is unique in the wine world



The seasonal weather differences in Continental regions are distinct and defined.

Continental grape growing regions are inland, far from the moderating effect of cooling waters. Days are hotter, nights are colder.

The waters in most other maritime regions warm up in the summer, minimizing their daytime cooling effect.

Continental regions experience precipitation during the growing season

How a cool, maritime climate translates to wine

Sugar accumulation & acid respiration based on temperature

- Cooler daytime temperatures slow sugar accumulation and acid respiration, and extend growing seasons

Phenolic development (flavor) based on time

- Longer hang time leads to intensity of flavor and color development and fine-grained tannin quality

Result

- Bright acidity, moderate alcohol, and pure flavors are the qualities that are often associated with the wines from the West Sonoma Coast