

HIRSCH VINEYARDS

2024 *East Ridge* Estate Pinot Noir

David Hirsch began planting the East Ridge in 1990. It's one of the most unique and challenging sections of Hirsch Vineyards (read the complete history [here](#)).

The soils of the East Ridge are shallow and low vigor, with the bedrock less than two feet down in some places. Beginning at an elevation of 1,600 feet, the land slopes steeply into an easterly canyon. Fog gathers in the canyon at night, and during the day cool ocean breezes circulate. However the East Ridge is one the first places the fog burns off in the morning, making it a relatively warmer site.

These factors produce dark-fruited wines with fantastic concentration and structure. The *East Ridge* is one of our most savory and age-worthy wines, with notable tannins.

Over the years, around eighty percent of the old vines on the East Ridge succumbed to phylloxera. In 2019, we began replanting those diseased vines, tackling a few acres each year. The first field to be replanted is a two acre parcel that used to be one of our finest, but had sadly declined due to the phylloxera. It is already producing exceptional wine, and we are looking forward to the full renewal of the East Ridge in the coming years.

TASTING NOTES: The 2024 *East Ridge* shows this mountain site through the lens of a gentle, approachable vintage. The 2024 is silky, compact and expressive, offering the throughline of mountain energy characteristic of this vineyard, with moderate, subtle tannins. The nose shows dense, dark fruit with notes of Santa Rosa plum and Bing cherries, framed by well-integrated oak, graphite, orange peel, and wet stone.

SERVICE NOTES: Normally a wine that needs quite a few years to unwind, the 2024 *East Ridge* is already remarkably approachable. However, we recommend cellaring for at least six to twelve months after release. If you wish to drink now, open 1-2 hours before drinking.

Vine age:	Planted 1990-91	27%
	Planted 2011-19	73%
Clones:	Pommard-Wädenswil	73%
	Swan	27%
Production:	510 cases	
Bottling date:	November 2025	
Formats:	750ml, 1.5L	
New oak:	30%	
Alcohol:	13.3%	

