

REEVE

Winemaker of the Year Finalist!

-Vinepair's Next Wave Awards 2025

'Top 25 Wineries to Visit'

-San Francisco Chronicle 2021

'Reeve is one of Sonoma County's hippest, most scenic wineries'

- San Francisco Chronicle 2018

'I was blown away by the wines I tasted this year at Reeve. The Pinots in particular are superb for the way they balance richness, energy and savoriness. I can't recommend these wines highly enough. One of the questions I get asked most often is: 'Who are the best and most promising under the radar producers in California?' Reeve is certainly one of them.' -Antonio Galloni, Vinous

Year Founded: 2015

Region: Healdsburg, California

Owner: Noah and Kelly Dorrance

Winemaker: Katy Wilson

-Certified Organic, Natural-

From the creation of Banshee Wines came Reeve; A well-loved brand known for food-friendly, ethereal Pinot that doesn't cost a fortune. Reeve is a husband and wife collaboration named after their son (with a logo on each bottle bearing their daughter's name, too). They have brought such talent on board as Ross Cobb (Cobb Wines, Williams Selyem, Hirsch, Flowers) and Katy Wilson (LaRue, Joseph Phelps, Craggy Range, Flowers), and have kept their focus tight: a few wines from a few cool-climate sites done right. Noah and Kelly Dorrance met and fell in love after college when they both returned to their hometown of Springfield, Missouri. Noah's work and growing interest in wine took them to Paris, then through the Tuscan countryside, where they



married, before ultimately moving to Northern California to build a life together. In 2015 they launched Reeve Wines on a wild and rolling hillside estate property in Healdsburg, California, as an exploration of Noah's love for California wines with verve and intensity, produced from land that tells a story. Noah is the driving force behind the wines at Reeve, from vineyard scouting and cultivating grower relationships, to overall stylistic vision. Kelly is the mastermind behind the Reeve estate's modern-rustic aesthetic and elevated-yet-casual hospitality program. Her background in business and design perfectly counterpoints Noah's maverick instinct. Drawing from their shared Midwestern roots, she has shaped Reeve's welcoming, low-key atmosphere, an experience akin to spending the day in the comfort of a friend's home. With Reeve Wines, Noah and Kelly have partnered their individual creative strengths to build a legacy they hope their children, Reeve and Remy, will one day inherit.



2023 Pinot Noir 'Ya Moon', Stroh Vineyard, Mendocino County

The 2023 vintage marked our first vintage working with the Stroh vineyard which is directly across an old country road from the previous Ya Moon Vineyard., Vecino Vecino, which means neighbor in Spanish, was torn out in 2023 due to low production in the pinot blocks. It is fitting that we are now sourcing from the neighbor of the "neighbor" vineyard. We couldn't be more delighted with the inaugural vintage which possesses all the crunchy charm of the original. Stroh Vineyard is a family operation spearheaded by the father and son team of Dan and Andy Todd, lifelong residents and growers of Potter Valley. The Todd family lovingly farms our parcel of Pinot Noir at the deep end of the Potter Valley using the utmost care. Ya Moon is comprised of two Pinot Noir clones; 828 and Pommard. This wine was whole cluster and carbonically fermented in small stainless steel tanks over 14 days and then foot treaded before pressing. Bottled in the February 2024, this wine aged for short time in stainless steel and neutral oak barrels to preserve the bright intensity and energetic aromatics: fresh crushed berries, fine-beaded mineralogy, and notes of citrus peel. As with the 2022, we decided to bottle this wine completely without sulfur at bottling or in the winemaking process to amplify early drinking. As usual, this wine is versatile and endlessly quaffable, even with a slight chill in the summer. As the French would say, it is a true vin de soif. **Certified Organic!**

95 Points - Wine Enthusiast - *"Fresh, vibrant, with aromas of strawberry jam, raspberry coulis, clove, and notes of orange blossoms on the nose. The flavors on the palate are Bing cherry-pomegranate, grilled pink grapefruit, crystalized ginger intertwined with mulled spices, mineral, and a supple dry finish. Hold or decant until 2032. Pair with roasted monkfish wrapped in bacon, potato gratin, sautéed spinach."*



2023 Septime Chardonnay, Sonoma County

Septime is a new Sonoma Coast project from the Reeve winemaking team of Noah Dorrance and Katy Wilson. Sourcing from a variety of cool-climate, hillside sites, they have hand crafted wines that capture the spirit of this special coastal region. Aromatic, finely etched, savory, and with plenty of underlying acidity and minerality to carry the day. The word Septime touches on the underlying meaning of completeness or perfection, wisdom or insightfulness of the number seven. In addition, there is a restaurant in Paris called Septime that has been the source of some particularly memorable meals for the Dorrances. Sourcing was from a variety of vineyards and a wide range of clones including Heintz, H. Klopp and others. The grapes were hand sorted and then whole cluster pressed before settling in tank. The wines were barrel fermented and aged in mixture of new French oak barrels (33%), neutral barrels (33%) and stainless-steel drums (34%). Due to the vivacious nature of the 2023 vintage, the Chardonnay underwent complete malolactic fermentation in barrel to soften some of the edges. The Septime Chardonnay was aged for 18 months with no less stirring and two very careful, oxygen-controlled rackings. The wine was transferred all to stainless steel for two months before bottling. For fans of restrained cool-climate Chardonnay, the

Septime Chardonnay is revelation. In this edition the savory elements take the lead and interplay with fruits that are in the spectrum of very crisp orchard fruit. Inflections of sweet basil, wet rocks, and lemon zest set this wine apart. Very well-balanced and food friendly with a fantastic structure and medium body. The Septime is a classy and finely chiseled.



2023 Septime Pinot Noir, Sonoma County

Sourcing was from a variety of vineyards and a wide range of clones including Henitz, Thorn Ridge, Rice-Spivak, Taylor's Crown and others. Like all of our best Pinots, these were fermented in small two-ton, open top fermenters, at cool temperatures. These received a mix of hand punchdowns and gentle pumpovers. The blended average in this vintage was 27% whole cluster fermentation. The Septime Pinot Noir was aged for 18 months in 22% new French oak, 40% once used, 23% twice used, and 35% neutral barrels with minimal rackings. The combination of cool vintage and cool climate vineyards, produced wines that are full of energy from start to finish. Very fine and elevated aromatics of foggy coastal forest and just ripe berries generously reward time spent swirling and sniffing. The flavors are a great balance of savory elements and tangy fruit, culminating with a hint of citrus peel. The structure is mouthwatering.