

# 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 Septime Chardonnay, Sonoma County

Septime is a 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. 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. Classy and finely chiseled.

**93 Points - International Wine Report** - *“The bouquet reveals aromas of golden pear, chamomile, crushed seashell, and flinty minerality layered with subtle citrus peel. On the palate, flavors of white nectarine, green melon, and lemon balm unfold with freshness and lift, balanced by a streak of savory herbs. Medium-bodied with vibrant acidity, the wine glides to a crisp, mineral finish.”*



### 2023/2024 Septime Pinot Noir, Sonoma County

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 punch-downs and gentle pump-overs. The blended average in this vintage was 20% whole cluster fermentation. Aged for 15 months in 28% new French oak, 42% once used, 18% twice used, and 12% neutral barrels with minimal rackings.

**94 Points – '24 International Wine Report** – *“Leads with an intriguing aromatic profile of dehydrated flower blossoms and wild marionberry. Subtle nuances of sun-ripened peach skin and a vibrant flick of tangerine zest add complexity to a bouquet that feels fresh and layered. On the palate, the wine reveals deep-seated notes of crushed blueberries and a savory touch of umami, all held within a medium-bodied frame. While remarkably harmonious, the wine’s youth is evident in its tactile, sticky tannins and a bright, medium-plus acidity that drives a long finish.”*

# REMY SAVES THE SEA



**Did you know that about 17.6 billion pounds of plastic - or the equivalent of nearly 57,000 blue whales - is dumped in the ocean every single year. By 2050, ocean plastic will outweigh all of the ocean's fish.**

Remy Saves the Sea is made by 11-year-old surfer and nature-loving Remy, with her dad, Noah Dorrance. Our goal is to raise both money and awareness for issues surrounding the health of our oceans and thus our planet as a whole. We are proud to have recently joined 1% For the Planet to help fund this work. Our beneficiary is The 5 Gyres Institute.

The 5 Gyres Institute is a leader in the global movement against plastic pollution with nearly 15 years of expertise in scientific research, engagement, and education. Since 2009, the team has completed 19 expeditions, bringing more than 300 citizen scientists, corporate executives, brands, and celebrities to the gyres, lakes, and rivers to conduct firsthand research on plastic pollution. 5 Gyres continues to lead with scientific research to drive upstream solutions through education, advocacy, and community building.

## Remy Saves the Sea 2025, Sonoma County

80-year-old Carignane grapes from an organically farmed vineyard in Mendocino County, grown on red clay soils. These grapes were hand-picked in the early morning and then gently whole cluster pressed to tank. This wine was fermented at cool temperatures and aged in stainless steel to preserve the vivacity and freshness of these vines.

Packed with ripe strawberry, nectarine and citrus notes. It finishes with a vinous streak of minerally raspberry/orange mixture and great acidity.

