

Winemaker: Scott Shapley

Appellation: Santa Lucia Highlands

Farming: Sustainable (SIP

Certified)

Harvest: October 12, 2023

Oak: 100% French oak, 67% new

Aging: 10 months in barrel

Alcohol: 14.8% **Acid**: 3.65 pH

Production: 345 cases made

2023: 97 pts, Wine Enthusiast 2022: 97 pts, Wine Enthusiast

2021: **96 pts**, *Jeb Dunnuck*

2020: Not produced due to CA wildfires

2019: Top 100 Wines, Jeb Dunnuck 2018: Top 100 Wines, Jeb Dunnuck

2017: **97 pts**, Wine Enthusiast **2016**: **97 pts**, Jeb Dunnuck



2023 PISONI VINEYARD PINOT NOIR



PISONI VINEYARD

We source Pinot Noir from this mountain site through our longtime partnership with the Pisoni family. Tucked into the southern mountains of the Santa Lucia Highlands, the Pisoni family has meticulously farmed this high-elevation site since Gary Pisoni first planted vines in 1982. He was one of the very first to pioneer Pinot Noir in our appellation, believing it had great potential for quality. Here the rugged terrain has thin soils of granite and gravelly loam, with bits of schist and quartz. All this, to produce low yields and tiny clusters that translate into depth and intensity in the wines.

WINEMAKER NOTES

From the rugged southern mountains of the Santa Lucia Highlands, this Pinot Noir channels the intensity and wild beauty of Pisoni Vineyard. Aromas of black cherry, forest floor, and brooding dark fruit lead into a medium-full palate layered with sautéed mushroom, evergreen, and leather. A long finish is framed by supple tannins and balanced acidity. In 2023, low yields and tiny clusters delivered the wine's hallmark concentration, structure, and depth.

VINTAGE SUMMARY

The 2023 season rewarded patience and precision. Generous winter rains of 22.5 inches, well above our typical 14 inches, replenished vines and fostered healthy canopies, minimizing irrigation needs. Budbreak, bloom, and veraison arrived about two weeks later than average. A mild spring and summer gave way to a long, gentle ripening period. A brief warm spell in early October pushed the fruit to optimal ripeness, leading to a brisk harvest that was later than normal. In the cellar, fermentations were slow and steady, allowing the wines to develop beautifully.