



Appellation: Santa Lucia Highlands Farming: Sustainable (SIP Certified) Harvest: Sept. 29 - October 17, 2023 Oak: 100% French oak, 50% new

Aging: 10 months in barrel

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

Production: 2,250 cases made

2023: 96 pts & Editors' Choice,

Wine Enthusiast

2022: 93 pts, Wine Enthusiast **2021: 94 pts,** Wine Enthusiast

2020: Not produced due to CA wildfires

2019: 94 pts, Jeb Dunnuck2018: 94 pts, Wine Enthusiast

2017: 92 pts, Antonio Galloni's Vinous

2016: **94 pts**, Jeb Dunnuck



2023 SANTA LUCIA HIGHLANDS PINOT NOIR

APPELLATION

The Santa Lucia Highlands AVA benefits from a rare combination of abundant sunshine and a powerful cooling influence from Monterey Bay's deep submarine canyon. The daily afternoon winds, reaching up to 25 mph, slow down ripening, enhance phenolic development, and create wines with exceptional depth, balance, and aging potential. The long growing season, free from the threat of fall rains, allows winemakers to achieve optimal ripeness while preserving vibrant acidity.

WINEMAKER NOTES

This Santa Lucia Highlands blend captures the essence of the appellation, sourced from vineyards spanning 12 miles from the cool north to the warmer south. Aromas of luscious vanilla, leather, and chaparral are matched on the rich palate as it builds with blackberry, and hints of Piccholine olive and black licorice. The long, creamy finish showcases cherry candy and a touch of cinnamon spice. Bright acidity and supple tannins complete this balanced and expressive wine.

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.

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