

Winemaker: Scott Shapley

**Appellation:** Santa Lucia Highlands

Farming: Sustainable (SIP

Certified)

Harvest: October 10 - 21, 2023 Oak: 100% French oak, 42% new

**Aging:** 14 months in barrel

Alcohol: 14.8% Acid: 3.52 pH

Production: 286 cases made

**2023: 95 pts**, Jeb Dunnuck

2022: 96 pts, Lisa Perrotti-Brown, MW

**2021: 94 pts**, *Jeb Dunnuck* 

**2020:** Not produced due to CA wildfires

2019: 94 pts, Wine Enthusiast
2018: 95 pts, Jeb Dunnuck
2017: 96 pts, Jeb Dunnuck
2016: 95 pts, Jeb Dunnuck



## 2023 SIERRA MAR VINEYARD CHARDONNAY



Sierra Mar is the southernmost site that our family owns and manages. It is our highest in elevation at up to 1,100 feet above sea level. In 2007, Gary Franscioni painstakingly planted it, and drilled a well which pumps water three miles up the hillsides to make irrigation possible. The heavily sloped terrain and thin soils encourage deep root systems and drainage. Its elevation often places Sierra Mar around the fogline, adding to its diversity and mystique. This slightly warmer site also experiences heavy winds in the afternoon along with cooler nights help retain natural acidity.

## WINEMAKER NOTES

This high-elevation Chardonnay boasts a lifted mineral nose with hints of Piccholine olive, orange blossom, and guava. The palate delivers vibrant citrus, light herbs, and fresh wheatgrass, layered with lemon, white pepper, and a mineral backbone. A bright and honeyed-finish balances its acidity and light tannins, creating a harmonious blend of fruity and savory elements that can be enjoyed over many years.

## 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.