



Winemaker: Scott Shapley
Appellation: Santa Lucia Highlands
Farming: Sustainable (SIP Certified)
Harvest: October 7 - 21, 2023
Oak: 100% French oak, 40% new
Aging: 16 months in barrel
Alcohol: 14.7%
Acid: 3.44 pH
Production: 138 cases made

2023: 96 pts, *Jeb Dunnuck*
2022: 96 pts, *Jeb Dunnuck*
2021: 95 pts, *Jeb Dunnuck*
2020: 94 pts, *Jeb Dunnuck*
2019: 94 pts, *Wine Enthusiast*
2018: 96 pts, *Jeb Dunnuck*
2017: 95 pts, *Jeb Dunnuck*
2016: 94 pts, *Antonio Galloni's Vinous*



2023 SOBERANES VINEYARD CHARDONNAY

SOBERANES VINEYARD

Just south of Garys' Vineyard, where windswept oak trees dot a rolling slope, lies Soberanes Vineyard. The vineyard is named after a local land grant that occurred the late 18th century, where nearly 9,000 acres were acquired for just 100 head of livestock. Another partnership between Gary Francioni and Gary Pisoni, it was planted in 2008 with row orientation set to true north, compared to 10 degrees west of north in Garys' Vineyard. In the mornings you'll see a blanket of fog here, and in the afternoon the steady winds from the bay continue to keep vines cool when the sun is shining.

WINEMAKER NOTES

Our most limited Chardonnay bottling, Soberanes grows on rocky soils with tight vine spacing that promote concentration and savory complexity. Aromas of lemon, stone fruit, and chaparral lead into a medium-full palate layered with citrus zest, dark peach, and hints of lemon cream. Notes of dry herbs emerge on the finish, lifted by bright acidity and wet-stone minerality. Balanced and textural, this Chardonnay weaves orchard fruit through a sleek, mineral-laced finish.

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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