

Winemaker: Scott Shapley

Appellation: Santa Lucia Highlands

Farming: Sustainable (SIP

Certified)

Harvest: October 4, 2023

Oak: 100% French oak, 67% new

Aging: 10 months in barrel

Alcohol: 14.7% **Acid**: 3.59 pH

Production: 333 cases made

2023: **95 pts**, *Wine Enthusiast* **2022**: **95 pts**, *Wine Enthusiast*

2021: 94 pts, Antonio Galloni's Vinous

2020: Not produced due to CA wildfires

2019: 95 pts, Jeb Dunnuck

2018: **96 pts**, *Jeb Dunnuck*

2017: **96 pts**, Wine Enthusiast

2016: 97 pts, Wine Enthusiast



2023 SOBERANES VINEYARD PINOT NOIR



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 Franscioni 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

Planted beside Garys' Vineyard on rockier terrain, Soberanes yields Pinot Noir with intensity and savory depth. This vintage opens with dark berry, seared herbs, and leather, then expands into cola, chaparral, and concentrated black cherry. The palate is dense yet smooth, with a long finish of lifted fruit and subtle tobacco. Balanced acidity and supple tannins frame the wine's wild edge, capturing the raw beauty and untamed energy of the Santa Lucia Highlands.

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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