



2024 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 full breadth of the appellation, drawing from vineyards that stretch twelve miles from the cool north to the warmer south. Aromas of cherry, leather, and sagebrush set the tone. The medium-full palate layers red and black cherry with mushroom, pencil shavings, and a thread of dark cola. Bright acidity and citrus rind bring lift and contrast, balancing the wine's juicy core and finishing with the feeling of hiking through the Highlands.

VINTAGE SUMMARY

The 2024 vintage opened with a return to normal winter rainfall at approximately 13 inches. While our region remains inherently cool, the summer brought a run of 85+ degree days compared to especially cool recent vintages like 2023 and 2025. A brief burst of heat around Labor Day initiated harvest in our earlier-ripening blocks, and was followed by a cool, steady Fall that extended hangtime and allowed flavors to deepen. These conditions produced a harvest that unfolded in two distinct phases: early lots offered vibrant, juicy fruit with bright natural acidity, while later lots had developed concentrated flavors and richer textures. Together, these contrasting components created exceptional blending opportunities in the cellar.

Winemaker: Scott Shapley

Appellation: Santa Lucia Highlands

Farming: Sustainable (SIP Certified)

Harvest: August 31 - October 2, 2024

Clones: 667, Pisoni Clone, Calera, 23,
Swan, 943, Pommard

Oak: 100% French oak, 48% new

Aging: 10 months in barrel

Acid: 3.67 pH

Alcohol: 14.8%

2024: *96 pts, *Wine Enthusiast*

2023: *96 pts, *Wine Enthusiast*

2022: *93 pts, *Wine Enthusiast*

**Editors' Choice*

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TECH NOTE ARCHIVE

Vintage	Harvest	Days on Skins	Oak	Alc.	Bottle Date	Clones	pH	Growing Season
2024	8/31/24 - 10/2/24	20 - 27 days	10 months in French oak; 48% new (Remond, Francois Frerer, Latour, Billon, Cadus, Damy)	14.8%	8/12/25	667, Pisoni, Calera, 23, Swan, 943, Pommard	3.67	Small berries with thick skins promoted wines with structure and deep character. Harvest unfolded in two phases with early lots bringing vibrant, juicy fruit and bright natural acidity, while later picks developed greater concentration and richer textures.
2023	9/29/23 - 10/17/23	24 - 26 days	10 months in French oak; 50% new (Remond, Cadus, Billon, Latour, Damy)	14.8%	8/7/24	Pisoni, Pommard, 777, 667, Calera, Swan, 23, 943	3.73	Generous winter rains replenished vines. Budbreak, bloom, and veraison occurred 2 weeks later than average. Cool and mild spring and summer. Long hangtime with our latest harvest since 1999.
2022	8/31/22 9/16/22	TBD	10 months in French oak; 57% new (Remond, Francois Frerer, Cadus, Latour, Ermitage)	14.7%	8/1/23	Pommard, Pisoni, 667, 777, Calera, 23, Swan, 943	TBD	Low yields. Warm spring and summer punctuated by a labor day heat wave. Earlier than average harvest was aided by quicker ripening clusters due to low yields.
2021	9/20/21 - 10/9/21	22 - 36 days (22 - 26 avg.)	10 months in French oak; 45% new (Francois Frerer, Remond, Ermitage, Latour, Cadus, Damy)	14.8%	8/23/22	Pisoni, Calera, Swan, Pommard, 667, 777, 115, 23, 943, 113	3.7	Fruit was dropped early in 2020, so vines entered the vintage with little stress. Low rainfall with growing milestones tracking 2-3 weeks behind. Very even temperatures and balanced wines.
2020	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Not produced due to California wildfires.
2019	9/14/19 - 10/7/19	18 - 26 days	10 months in French oak; 46% new (Francois Frerer, Ermitage, Cadus, Remond, Latour)	14.7%	8/17/20	Pommard, Pisoni, Swan, 667, 777, 23, 115, 943, Calera	3.76	Cool temperatures and heavier - than - average fog cover, conditions that encouraged slow, even ripening. A late rise in warmth brought the vines into perfect balance for harvest. Elegant and polished wines.
2018	9/14/18 - 10/6/18	22 - 28 days	10 months in French oak; 49% new (Francois Frerer, Remond, Ermitage, Cadus, Latour, Seguin Moreau)	14.7%	8/6/19	Pommard, Pisoni, Swan, 667, 777, 23, 943, Calera	3.74	Cool spring, slightly less than average rainfall. Perfect fruit set, warm days and cool nights during the summer. A cool fall allowed for a classic harvest with optimal conditions.
2017	8/31/17 - 9/13/17	23 - 36 days	10 months in French oak; 41% new (Francois Frerer, Ermitage, Remond, Seguin Moreau, Cadus, Latour)	14.8%	7/11/18	Pommard, Pisoni, Swan, 667, 777, 23, 943, Calera	3.79	Above average. winter and spring rain. Dry and cool summer with cool nights. A significant labor day heat wave accelerated harvest. Active canopy management and picking decisions preserved freshness.
2016	8/26/16 - 9/20/16	15 - 36 days	10 months in French oak; 52% new (Ermitage, Francois Frerer, Remond, Seguin Moreau, Latour)	14.9%	7/11/17	Pommard, Pisoni, Swan, 667, 777, 115, 23, 828, 943, Calera	3.73	First non-drought year since 2012. Extended harvest time frame with clean and ripe fruit.
2015	8/18/15 - 9/9/15	22-37 days	10 months in French oak; 55% new (Ermitage, Remond, Francois Frerer, Latour, Cadus, Seguin Moreau)	14.4%	7/7/16	Pommard, Pisoni, Swan, 667, 777, 115, 23, 828, 943	3.73	An unusually warm winter spawned an early budbreak 2-weeks ahead of normal. A cold spell during flowering resulted in shatter leading to a light crop with small berries. A dry summer followed with an early harvest.
2014	9/3/14 - 9/30/14	28 days	10 months in French oak; 58% new (Francois Frerer, Ermitage, Remond, Latour, Seguin Moreau, Cadus)	14.9%	July 2015	Pommard, Pisoni, Swan, 667, 777, 828	3.77	A similar season to 2013, with moderate - to - low yields and small, healthy berries that concentrated flavor and structure. An early harvest produced wines with ripe fruit, freshness, and strong aging potential.
2013	9/7/13 - 10/1/13	18 - 30 days	10 months in French oak; 70% new	14.9%	7/9/14	Pommard, Pisoni, Swan, 667, 777	3.79	Warm and dry conditions led to early flowering and an early harvest with generous yields. The wines boasted ripe fruit with good ageing potential.