



2024 SIERRA MAR VINEYARD CHARDONNAY

SIERRA MAR VINEYARD

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 shows a more savory, aromatic expression shaped by its rugged site. Aromas of orange cream and Piccholine olive are framed by savory herbs, forest floor, and saline minerality. The medium-bodied palate is fresh and integrated, carrying citrus, lemon cream, and dried herbs over a subtle structure. The finish is bright with lemon zest and a hint of white pepper, balancing fruit and savory elements in a style that is rich and compelling today and built to age.

VINTAGE SUMMARY

The vintage began with low rainfall totaling 13 inches. Summer brought a stretch of warmer 85-degree days, when compared to the cool 2023 and 2025 seasons. A brief burst of heat around Labor Day initiated harvest in our earlier-ripening blocks, and was followed by a cold September that extended hangtime.

Winemaker: Scott Shapley

Appellation: Santa Lucia Highlands

Farming: Sustainable (SIP Certified)

Clones: Hyde, 95, 96, Wente, Monty

Harvest: September 10 - 16, 2024

Oak: 100% French oak, 40% new

Aging: 14 months in barrel

Acid: 3.42 pH

Alcohol: 14.7%

2024: 97 pts, *Jeb Dunnuck*

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*

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TECH NOTE ARCHIVE

Vintage	Harvest	Time in Barrel	Oak	Alc.	Bottle Date	Clones	pH	Growing Season
2024	9/10/24 - 9/16/24	14 months	French; 40% new (Latour, Cadus)	14.7%	12/10/25	Hyde, 95, 96, Wente, Monty	3.42	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	10/10/23 - 10/21/23	15 months	French; 42% new (Cadus, Latour, Damy)	14.7%	1/21/25	Hyde, 95, 96, Wente, Monty	3.52	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	9/5/22	16 months	French; 40% new (Francois Frerer, Cadus, Latour)	14.7%	1/16/24	Wente, Hyde, Monty	3.42	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	10/7/21	14 months	French; 42% new (Cadus, Latour, Damy)	14.7%	11/30/22	Hyde, Monty, Wente	3.45	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	9/19/19 - 9/28/19	14 months	French; 30% new (Francois Frerer, Latour)	14.7%	12/15/20	Hyde, Monty, Wente	3.52	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	9/12/18 - 9/19/18	14 months	French; 38% new (Francois Frerer, Latour, Cadus)	14.8%	12/8/19	Hyde, Monty	3.55	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	9/5/17 - 9/25/17	14 months	French; 40% new (Francois Frerer, Latour, Cadus)	14.6%	12/10/18	Hyde, Monty	3.49	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	9/22/16	13 months	French; 44% new (Francois Frerer, Latour, Cadus)	14.7%	11/14/17	Hyde, Monty	3.54	First non-drought year since 2012. Extended harvest time frame with clean and ripe fruit.
2015	9/4/15 - 9/8/15	10 months	French; 31% new (Francois Frerer, Latour, Cadus)	14.6%	8/29/16	Hyde, Monty	3.54	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	9/2/14 - 9/24/14	15 months	French; 43% new (Francois Frerer, Cadus, Latour)	14.7%	Dec. 2015	Hyde, Monty	3.42	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	9/5/13	11 months	100% French; 38% new	14.7%	8/15/14	Hyde	3.51	Warm and dry conditions led to early flowering and an early harvest with generous yields. The wines boasted ripe fruit with good ageing potential.