



2024 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

Soberanes has emerged as one of our most celebrated Chardonnay sites and has been recognized by Wine Spectator among California's finest. Drawn from rocky soils near the creek, it produces our most limited Chardonnay and a distinctly chalky, mineral-driven wine. The 2024 is textured and vibrant, with lemon cream, nectarine, and subtle herbal tones, followed by bright citrus and wet-stone minerality that carry into a long, mouthwatering finish.

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: Monty, Wente, Hyde

Harvest: September 10 - October 2, 2024

Oak: 100% French oak, 33% new

Aging: 14 months in barrel

Alcohol: 14.7%

Acid: 3.4 pH

Production: 172 cases made

2024: 96 pts, *Lisa Perrotti-Brown, MW*

2023: 96 pts, *Jeb Dunnuck*

2022: 96 pts, *Jeb Dunnuck*

2021: 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 - 10/2/24	14 months	French; 33% new (Latour, Damy)	14.7%	12/10/25	Monty, Wente, Hyde	3.4	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	10/7/23 - 10/21/23	15 months	French; 40% new (Cadus, Damy)	14.7%	1/21/25	Monty, Wente, Hyde	3.44	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	9/12/22	16 months	French; 33% new (Damy)	14.6%	1/16/24	Monty, Wente, Hyde	3.36	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	9/21/21 - 10/8/21	14 months	French; 40% new (Damy, Cadus)	14.6%	11/30/22	Monty, Wente, Hyde	3.34	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	9/11/20 - 9/30/20	15 months	33% new (Cadus, Francois Frerer)	14.5%	1/18/22	Monty, Wente	3.42	What began as a healthy crop under temperate conditions changed late in the season, when wildfires ultimately resulted in the loss of the red wine vintage. For our whites, ultra-light pressing minimized skin contact and preserved the purity of the juice, resulting in fresh, high-quality wines.
2019	10/3/19	14 months	French; 43% new (Latour, Francois Frerer, Cadus)	14.6%	12/15/20	Monty, Wente	3.41	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	10/2/18 - 10/12/18	14 months	French; 25% new (Cadus)	14.4%	12/8/19	Monty, Wente	3.48	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	9/22/17	14 months	French; 33% new (Latour, Francois Frerer)	14.2%	12/10/18	Monty, Wente	2.53	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	9/16/16	13 months	French; 33% new (Latour, Cadus)	14.4%	11/14/17	Monty	3.59	First non-drought year since 2012. Extended harvest time frame with clean and ripe fruit.
2015	9/11/15	10 months	French; 38% new (Francois Frerer, Latour, Cadus)	14.6%	8/10/16	Monty	3.58	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	9/22/24	15 months	French; 25% new (Francois Frerer, Cadus)	14.7%	Dec. 2015	Monty	3.48	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	9/30/13	11 months	100% French; 28% new	14.7%	8/16/14	Montrachet	3.52	Warm and dry conditions led to early flowering and an early harvest with generous yields. The wines boasted ripe fruit with good ageing potential.