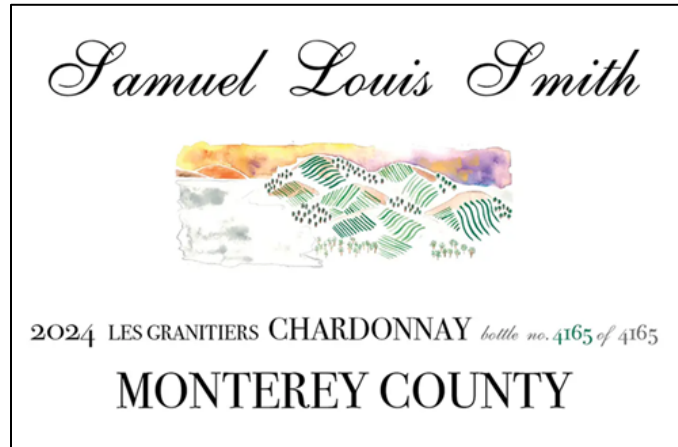


# Samuel Louis Smith California Central Coast



## Les Granitiers Chardonnay 2024

*The exquisite 2024 Chardonnay Les Granitiers follows up from the fantastic 2023 with a higher percentage of Coastview (44%) grapes and 43% from Fogstone instead of Escolle, as well as small amounts of Pelio and Spear, all sites rich in granitic soils. Though the vintage was warmer, there's no lack of freshness or verve, the wine as linear, high-toned, and light-bodied as ever. Native-fermented and aged in mostly neutral barrel and some stainless for under a year, there's texture and complexity that buoys the salinity and earthy undertones of fresh herb and sea spray. Another masterful wine from this small producer. Drink now through 2036.*

**98 pts**-Virginie Boone, jebdunnuck.com, March 2026

## Spear Vineyard Chardonnay 2024

*Another departure from his home turf of Santa Cruz, the 2024 Chardonnay Spear Vineyard is from one of only two vineyards Sam Smith works with that are not influenced by the Monterey Bay but trace back to an earlier time working in Santa Barbara. From a young, organically farmed mountain site planted in 2014, the wine was native fermented in stainless tank with 50% malolactic fermentation and spent 11 months in 28% new French oak, neutral oak, and stainless barrels. Tropical fruit and saline highlight a light-bodied, well-integrated expression of tremendous acidity and floral minerality, fresh and completely fulfilling in a lasting note of apricot crème brûlée. Drink now through 2036.*

**96 pts**-Virginie Boone, jebdunnuck.com, March 2026

## Michaud Vineyard Pinot Noir 2024

*Darker and more brooding in color and style than last year's debut vintage and most of the producer's other Pinots, the 2024 Pinot Noir Michaud Vineyard has a distinct personality of its own, quite grippy in earthy tea and robust intensity. An edgy wine, it's not for everyone but will intrigue those who dare to explore its depths with its structured, meaty density of chaparral and dried herb. Half the grapes were whole-cluster fermented, spending just under a year in new and neutral French oak. Give this a little more time and enjoy best 2030-2036.*

**97 pts**-Virginie Boone, jebdunnuck.com, March 2026

## Pelio Vineyard Pinot Noir 2024

*Another outstanding vineyard-designate, the 2024 Pinot Noir Pelio Vineyard is grown in clay loam and super-soft shale bedrock. Inviting fruit aromatics and bright acidity give it a lightweight, airy feel on the palate, with underlying layers of earthy forest and black tea. Fermented 100% whole-cluster, it doesn't impart any kind of stemminess, letting the citrus-tinged acidity and mineral notes shine through. It's a beautiful wine that's enjoyable now and should continue to be through 2036 if not longer.*

**98 pts**-Virginie Boone, jebdunnuck.com, March 2026

## Redwood Grade Vineyard Pinot Noir 2024

*A brand-new addition to the portfolio from a decomposed sandstone vineyard planted in 2019 and 2020 overlooking the town of Watsonville, the 2024 Pinot Noir Redwood Grade Vineyard sits at the southernmost limits of the Santa Cruz Mountains appellation just below Mount Madonna at 1,500-foot elevation. It gets a direct draft of the ocean air from Monterey Bay, making it one of the coldest vineyards with which Smith works. Picked at low brix in early October, the berries are small and concentrated in earthy red fruit, and highly savory in tea and forest notes and slate. Native-fermented 75% whole-cluster, grippy tannins provide a foundation of weightiness and complexity, the wine aged in one new barrel and one old barrel. Give it a couple more years and enjoy best 2028-2036.*

**95 pts**-Virginie Boone, jebdunnuck.com, March 2026

## Montanita De Oro Pinot Noir 2024

*Another blended wine like the Chardonnay Granitiers, the 2024 Pinot Noir Montanita De Oro is a celebration of the best mountain sites in Monterey, the 51% majority from Pelio, some Michaud, and the rest from Double LL, each at mid-elevation in different AVAs, including the soon-to-be designated Carmel Coast. Harvested, native-fermented (60% whole cluster), and aged separately, Smith blends them together in the spring to age under a year in new, second-fill, and neutral French oak. The texture is creamy smooth, with a medium-bodied wealth of crisp red fruit and dried herb. Drink now through 2034.*

**94 pts**-Virginie Boone, jebdunnuck.com, March 2026

## **Sandstone Terrace Syrah 2024**

*Another of Smith's terroir-driven cuvées, the grapes sourced from 52% Thomassen's Split Rail and 48% Lester, the 2024 Syrah Sandstone Terrace is all black fruit and black pepper, with high acidity. Savory and sweet spices complement a cool-climate core of tight tannins and 100% whole-cluster intrigue, with less angularity and more velvety texture, gamey underbelly, and coniferous complexion than other vintages yet so much more to say. This is still a baby. Let it hang a couple years and enjoy best 2028-2038.*

**96 pts**-Virginie Boone, [jebdunnuck.com](http://jebdunnuck.com), March 2026

## **Baytree Lane Vineyard Gamay Noir 2024**

*The 2024 Gamay Noir Baytree Lane Vineyard is from a first and perhaps last-time source for the grapes, a site also sourced by Tom Darling that overlooks the town of Sonoma. White pepper, raspberry, and layers of earth form a delicious, light-bodied core that's aromatically floral and inviting and ultimately delicious. Foot-stomped and 100% whole-cluster fermented, 30% of that carbonic, it aged 11 months in neutral French oak. This is a delightfully quaffable wine that's still complex and interesting, well worth your time. Drink now through 2034*

**97 pts**-Virginie Boone, [jebdunnuck.com](http://jebdunnuck.com), March 2026