

2023 SLS SYRAH / *Coastview Vineyard* / GABILAN MOUNTAINS

TERROIR

Coastview Vineyard is situated on a ridgetop at 2300 ft in the Gabilan Mountains, and is one of the most dramatically beautiful sites on the Central Coast. This is truly a fringe site, where thin soils of decomposed granite with veins of limestone are primarily planted to chardonnay, pinot noir, and syrah. Planted in 1999 and organically farmed, it produces wines with crunchy freshness and elegant structure.

TASTING

Dark purple. Black fruits, white pepper, and smoked meat are followed by hints game, savory spices, and violets. Light-medium bodied with fresh acidity and rich tannins.

TECH

Alcohol 12.2%

pH 3.65

100% whole cluster fermentation

Native fermentation started by a pied de cuve from the vineyard

Ten months élevage in 50% second-fill and 50% neutral French oak barrels

Two barrels • 45 cases produced

Unfined & unfiltered

PRESS

99 JD

2023 VINTAGE

While the growing season generally starts at our earliest sites the second week of March, this year saw bud break one week later, after a classically cold and legendarily wet winter (our regions saw precipitation between 130 and 200% of average!). Rainfall and cool weather continued through the spring, leading to bloom and fruit set mid- to late June, about a month later than typical. Healthy crop loads and canopies slowly developed through the summer, thanks to good nutrient availability and cold yet cleansed soils. Several hedging passes were required in most sites due to bountiful canopy growth, creating unwelcome shade in an already cool season. Mildew pressure was high, thriving in the cool weather that seemingly would not abate. Veraison commenced early to mid- August, announcing a mid- to late September harvest debut. The SLS vintage started on September 9th with Coastview chardonnay and ended on November 3rd with Gali syrah. As expected, the wines are incredibly fresh and aromatic, fairly lean, and in some cases quite structured. Certainly the coldest and wettest season since 2011, this will be a vintage we hear about for many years to come.

SAMUEL LOUIS SMITH

SLS is a micro-négociant based in Santa Cruz, CA, focused on some of the coolest sites of the Central Coast. Mountainous terroir, organic viticulture, and minimal intervention in the cellar are tenets of the brand. SLS presents a compelling cross-section of the Central Coast, focusing on chardonnay, gamay noir, pinot noir, and cool-climate syrah from Santa Barbara, Monterey, and Santa Cruz counties. The brand embodies a neoclassical style where lower alcohol and higher acidity, stem inclusion in the reds, and native fermentations with little to no additions create wines of place and purity, aroma and structure. Over the course of his career, Sam has worked in Santa Barbara (Brander, Tres Hermanas, Margerum), Australia (Mitchelton), the Willamette Valley (Tendril), the Northern Rhône (Villard), and Champagne (Nowack & Sélèque). Until recently, he was head winemaker of Morgan Winery, a pioneer of organic viticulture in the Santa Lucia Highlands. SLS produces about 1,500 cases annually.