

2024 SLS PINOT NOIR / *Pelio Vineyard* / MONTEREY COUNTY

TERROIR

Pelio is located just west of Laureles Grade in Carmel Valley, in what will soon officially be the Carmel Coast AVA. At 1,000 ft and seven miles from Monterey Bay, this site pushes the boundaries on cool-climate viticulture. Up to a few feet of clay loam topsoil, littered with diatomaceous shale, sit over shale bedrock- evidence that this area was under the sea until about 12 million years ago. Planted in 2003 and organically farmed, Pelio lends itself to wines exploding with fresh fruit, dusty herbs, and bright acidity.

TASTING

Medium red. Wild cherry, garrigue, and savory baking spices are supported by forest floor and sweet herbs. A medium body is supported by fresh acidity and rich, elegant tannins.

TECH

Alcohol 13.3%

pH 3.68

100% whole cluster fermentation

Native fermentation started by a pied de cuve from the vineyard

11 months élevage in 33% new and 67% neutral French oak barrels

2 barrels • 50 cases produced

Unfined & unfiltered

PRESS

95 WE

98 JD

2024 VINTAGE

The Central Coast of California had another good water year. Though it didn't get as cold and wet as quickly as in 2023, we eventually got what we needed. And after soils being rinsed and replenished, our earliest sites came out of dormancy the second week of March. The last rain event of the growing season was early May, followed by the typical "May Gray" and "June Gloom" for which the Central Coast is known. With temperatures hovering in the average range through the end of spring, flowering commenced mid-May and finished mid-June. Along with beautiful weather early June came healthy fruit sets, followed by the increasingly common warm weather starting around the 4th of July. Temperatures were consistently a bit above average in July and August, followed by heat waves at both the beginning and end of September, and the last one in early October. The *SLS* harvest started on August 27th with chardonnay from Coastview Vineyard in the Gabilan Mountains, and ended on October 10th with syrah from Lester Vineyard in the Santa Cruz Mountains. Consistent with the warm weather and timely picking decisions, the '24 reds are characterized by rich fruit and spice intensity, backed by elegant structure, moderate alcohols, and fresh acidity. The whites are fairly lean, very fresh, and quite fruit-driven. Perhaps a bit less ethereal than 2023, and a bit more elegant than 2022- a classically Californian vintage.

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 1,600 cases annually.