

# Samuel Louis Smith Wines

## California Central Coast



### The Wines

- *Monterey County, Pelio Vineyard Blanc de Blancs*: The domaine's Chardonnay bubbles are inspired by the great grower Champagnes of the Côte des Blancs. The Pelio Vineyard lends itself to wines exploding with fresh fruit, dusty herbs, and bright acidity. The domaine's Chardonnay block is a very shaly, north-facing hillside perfectly suited to sparkling wine production. This Blanc de Blancs was fermented in steel and aged in barrel before tirage. It then aged for nearly three years in bottle on the lees. Everything is by hand. Three barrels.
- *Sonoma Valley, Baytree Lane Vineyard Gamay*: *Baytree Lane* is located at the foot of Sonoma Mountain. Warm days, cool nights, and volcanic clay loam soils provide perfect conditions for growing lean, lithe, and aromatically powerful gamay noir. Eight barrels on average.
- *Gabilan Mountains, Les Granitiers Chardonnay*: *Granitier* is the French term for a granite quarry worker, therefore an apt term for this wine hailing primarily from granitic sites of Monterey County.
- *Sta. Rita Hills, Spear Vineyard Chardonnay*: *Spear* is a young, yet very exciting site in the heart of the Sta. Rita Hills. Planted in 2014 and farmed organically by Ofer Shepher, its northern border and steep north-facing slopes hug Highway 246. Varied elevation reaches 900 feet and soils are comprised of marine sedimentary clay and sand. The SLS Chardonnay block is primarily sedimentary clay. Six to seven barrels on average.
- *Monterey, Montañita de Oro Pinot Noir*: *Montañita de Oro* (golden mountain) highlights the best of Monterey County's mountain pinot sites. Fifteen barrels on average.
- *Monterey, Pelio Vineyard Pinot Noir*: *Pelio* is located just west of Laureles Grade in Carmel Valley, in the new Carmel Coast AVA. At 1,000 feet and six miles from Monterey Bay, this site sits on the edge of where viticulture is possible. Clay loam is littered with diatomaceous shale, evidence that this area was under the sea until about 12 million years ago. Planted in 2003 and organically farmed. Two barrels on average.

- *Monterey County, Redwood Grade Vineyard Pinot Noir: Redwood Grade* was planted in 2020 and has been farmed organically since inception. It lies just below the summit of Mt. Madonna and is surrounded by towering redwoods, sits at 1,500 feet, and overlooks Monterey Bay. Soils range from sandy to extremely rocky. It is the coldest site the domaine works with and lends itself to wines of savory fruit and spice. Two barrels on average.
- *Chalone, Michaud Vineyard Pinot Noir: Michaud* sits at 1,550 feet at the foot of Pinnacles National Park in the Gabilan Mountains. The Chalone AVA is characterized by an arid, high desert climate; decomposed granite soil is the norm, though pockets of limestone are also found. Wines from Michaud lend themselves to elegant structure and distinctive earthiness. Two barrels on average.
- *Santa Cruz Mountains, Sandstone Terrace Syrah: Sandstone Terrace* is a blend of primarily SCM cool-climate Syrah sites with the common thread of sandstone-derived soils. In most vintages, it embodies the sexy, spicy, and floral side of the varietal. Sam uses a lot of whole clusters in the ferments. Fourteen barrels on average.