

2023 Garey Vineyard Pinot Noir

\$62 750 ML

Aromas of crushed strawberry, white pepper, and baking spice lead into a supple, layered palate, where earth, spice, and dark berry tones come together in harmony. Fine-grained tannins and natural acidity promise graceful aging for years to come.

VINTAGE NOTES

A cool, extended 2023 growing season in the Santa Maria Valley followed heavy winter rains and a late budbreak, delaying harvest by nearly a month. Mild summer temperatures and steady marine influence allowed for slow, even ripening, preserving acidity while building depth and flavor. The vintage produced wines of remarkable freshness, balance, and structure that reflect the valley's cool, maritime character.

VINEYARD SOURCE

Established in 1998 in the western Santa Maria Valley, Garey Vineyard sits on rolling hills shaped by coastal winds and persistent ocean fog. Deep, well-drained sandy loam soils and high-density plantings on low-vigor rootstocks yield small, concentrated berries with vibrant acidity and complexity.

VINEYARD & HARVEST		CELLAR		RELEASE	
VINEYARD	Garey	FERMENTATION	On skin in bins	BOTTLED	March 2025
AVA	Santa Maria Valley	MLF	Natural	RELEASED	June 2025
SOIL	Sandy and clay loam	AGING	18 mo. • 28% New French Oak	PRODUCTION	230 Cases
CLONE	72 & 73	ALCOHOL	14.5%	BOTTLE	750 mL • Burgundy
VARIETALS		PH / TA	4.11 / 5.1 g/L		
100%	Pinot Noir				
HARVEST	September 2023				

PAIRINGS

This Pinot Noir pairs beautifully with roast duck, grilled salmon, or herb-roasted pork loin. Its bright acidity and silky tannins also complement mushroom pasta, roasted chicken, or soft cheeses like Brie and Camembert.