



TOLOSA

APEX VINEYARD PINOT NOIR 2023 Santa Lucia Highlands

VINTAGE NOTES

A wet winter brought 150% of average rainfall, followed by an extended, cooler spring that delayed bud break and set the vineyards nearly four weeks behind a typical growing season. This pace continued through a moderate summer, free from extreme heat, allowing for slow, even ripening. Harvest began in early October—almost a month later than the previous year—resulting in a long, mild growing season that nurtured deep complexity, refined structure, and exceptional balance in the fruit.

WINEGROWING NOTES

Apex Vineyard is the crown jewel of Ray Franscioni's holdings in the Santa Lucia Highlands AVA. A third-generation Monterey County farmer, Ray's family roots trace back to 1886, when his grandfather, Sylvio Sr., settled along the Salinas River, establishing a dairy and cultivating crops—including some of the region's earliest vineyards. Perched at 1,250 feet on a raised plateau, Apex Vineyard features gravelly loam soils and southeastern exposures, perfectly positioned to capture the cool ocean breezes from Monterey Bay. This extended, cool growing season nurtures fruit with remarkable balance, depth, and vibrancy.

TASTING NOTES

A delicate and light ruby hue with a subtle pink rim sets the stage for this vibrant and expressive wine. The nose opens with bright aromas of cranberry, rhubarb, and ripe strawberry, interwoven with floral nuances of white blossoms, a touch of earthy mushroom, and a hint of oregano. On the palate, a medium-bodied structure carries savory layers of tart raspberry and cranberry, elegantly complemented by notes of raw almond, red licorice, and the refined depth of Earl Grey tea. The finish is smooth and lingering, balancing fruit and savory elements.

Appellation: Santa Lucia Highlands **Fermentation:** Open-top stainless steel

Vineyard: Apex **Aging:** 11 months in French oak (23% new)

Soil Composition: Gravelly loam **Alcohol:** 14.2%

Clones: 115, 777 **Production:** 57 cases

