



---

2019

- 91 – WINE ENTHUSIAST, *September 4, 2023*

“From the most veteran of growers, this is a classic Santa Ynez Valley-style Cab, with ample herb influence. The nose offers roasted walnut, dark cherry and smoked meat aromas, while the palate shows charred beef, blackberry sauce, tarry asphalt and plenty of dried herbs.”

---

2018

- 91, Editor’s Choice – WINE ENTHUSIAST, *December 2020*

“This is a classic style of Santa Ynez Valley Cab, a bit lighter bodied but quite complex and easily quaffable. Co-fermented with a touch of Syrah, this bottling offers aromas of pencil shavings, smoke and cherry on the nose. The medium-bodied palate packs cranberry and strawberry flavors with layers of dried herb.”

---

2017

- 91 – WINE ENTHUSIAST, *December 2020*

“Pleasant aromas of dark berry, toasted wood, coffee bean and roasted cocoa show on the nose...berry and cocoa tones ride fresh acidity to the finish.”

---

2016

- 90 – WINE ENTHUSIAST, *July 1, 2019*

“Black plum jam, peppercorn, milk chocolate and herbs show on the nose of this bottling from the legendary grower Louis Lucas and former judge Royce Lewellen. Black-cherry and roasted plum flavors are enhanced with Chinese five spice and a chalky tension on the palate.”

---

2015

- 91 – WINE ENTHUSIAST, *Sept. 1, 2018*

“This single-vineyard bottling from one of the winery's prized properties shows black cherry sauce, dill, anise and coffee bean on the nose. The coffee element is quite strong on the palate, where it spices up the dark-red fruits and settles in next to fresh acidity.”

- 92, Gold Medal – L.A. International Wine Competition
- 

2014

- 90 – WINE ENTHUSIAST, *Sept. 1, 2018*

“Bolstered by a splash of co-fermented Syrah, this wine's soft and inviting nose shows black cherries, smoke, bay leaf and crushed rose petals. This bottling contains more hickory smoke seasoning than past vintages, which surrounded the red cherry and purple flower flavors. It's a great pairing for a barbecue.”

---