



2019

• 94 - TASTING PANEL, January 2024 Issue

"Spiced mulberry and sandalwood offer a glimpse of Santa Ynez Valley's intricate terroir. The wine is well structured with supple tannins and an earthy core dotted with white pepper. Aged 21 months in (40% new) French oak, its creamy layer of violets and blackberry jam is marvelous."

• 90 - WINE ENTHUSIAST, April 2023

"Ripe aromas of baked red fruit and rose petal meet with dark, loamy soil and graphite elements on the nose of this bottling from a vineyard that overlooks the Santa Ynez River. Toasty wood spice introduces the palate, where more red fruit and baking spice flavors lead into an herbal finish."

2017

• 90 - WINE ENTHUSIAST, November 2020

"Aromas of black currant, violet and rose show on the nose of this single-vineyard expression from pioneer proprietor Louis Lucas. It offers clean lines of dark fruit, soy, charred meat and black raspberry jam on the palate, framed by woody tannins and fresh acidity."

2016

• 90 - WINE ENTHUSIAST, May 1, 2019

"There is a strong mineral kick to the nose of this bottling, with aromas of wet slate and loam that lead into purple flowers and blackberry juice. The palate is lively with energy, dusted by dried herbs and lifted with fresh blackberries, all clinging to tense tannins and strong acidity."

2015

• 91 - 'EDITOR'S CHOICE' - WINE ENTHUSIAST, July 1, 2018

." Aromas of plum, black cherry, spice cake and turned earth show on the nose of this bottling from a vineyard that's just east of Solvang and overlooks the Santa Ynez River. Boysenberry and plum flavors meet with oregano, lilac, tobacco and leather touches on the sip, which is upheld by sticky tannins yet remains lighter bodied. It is a versatile Cab for food."

• GOLD MEDAL – San Francisco Chronicle Wine Competition

2013

• 91 - 'EDITOR'S CHOICE' - WINE ENTHUSIAST, Dec. 31, 2016

"This distinctive bottling offers aromas of tobacco, wet coffee grounds, roasted pasilla chili, charcoal and charred beef that seem curious at first but quickly grow interesting. The palate shows much of the same, recalling a chile-flecked dark-chocolate brownie served atop a black cherry-blackberry reduction sauce."