

2025 SAUVIGNON BLANC

APPELLATION: CENTRAL COAST, CA
SERIES: RARITIES

OVERVIEW:

This Central Coast Sauvignon Blanc is a vibrant blend of fruit from Rancho Arroyo Grande Vineyard and Vogelzang Vineyard, balancing coastal freshness with layered texture. Fermented with native yeasts and aged in a combination of neutral oak and stainless steel, the wine combines bright acidity with subtle complexity. The result is a fresh, expressive Sauvignon Blanc with energy, depth, and a clean coastal character.

NOTES:

Pale lemon in color with aromas of white peach and gooseberry. The palate is bright and expressive, offering flavors of citrus and white peach with a subtle textural richness. Balanced acidity carries through a clean, refreshing finish.



VARIETY: Sauvignon Blanc

VINEYARD / FARMING: Rancho Arroyo Grande Vineyard and Vogelzang Vineyard

FERMENTATION:

- Fermented using native yeasts

ÉLEVAGE:

- Aged 4 months in neutral oak and stainless steel

PRODUCTION: 260 cases (3,120 bottles)

ANALYSIS: TA: 6.4 g/L · pH: 3.34 · RS: .5 g/L · Alcohol: 12.7%

SRP: \$35

ABOUT THE WINERY:

Pali Wine Co. is a family-owned winery rooted in its estate vineyard in the Sta. Rita Hills, complemented by select sites across the Central Coast and a range of wines made for both cellar and table.

DIRECTOR OF WINEMAKING: AARON WALKER | ASSOCIATE WINEMAKER: JOHN SCHULTZ

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PALI WINE CO

2024

‘PALI VINEYARD’ GAMAY NOIR

152 CASES MADE

STA. RITA HILLS, CALIFORNIA

ALCOHOL 12.5% BY VOLUME



THE ‘PALI VINEYARD’ GAMAY STORY

Our 2024 ‘Pali Vineyard’ Gamay continues our exploration of estate-grown Gamay in the Sta. Rita Hills. Planted to three acres and organically farmed at our SIP Certified Pali Vineyard, this site benefits from sandy soils and cool ocean influence—conditions well suited to producing bright, lively expressions of the variety.

Crafted with the utmost care, the Gamay grapes were hand-harvested, destemmed and fermented in small, open-top tanks using native yeasts, with daily punch-downs to enhance flavor and structure. After fermentation, the wine was gently pressed and aged in 100% neutral oak barrels for five months, preserving the pure expression of the fruit and its terroir. With minimal intervention, this wine reflects the essence of our vineyard and the spirit of California-grown Gamay Noir, offering an elegant yet approachable profile.

TASTING NOTES

In the glass, the wine shows a light pomegranate-red color with bright clarity. Aromas open with juicy red fruits—cherry and strawberry—alongside lavender, pink peppercorn, fresh herbs, and a hint of cinnamon.

On the palate, flavors of cranberry and tart cherry are joined by notes of fresh herbs, granite, and coastal chaparral. Bright acidity and light tannins give the wine a fun, lively profile with a clean, refreshing finish.

PALI WINE CO

2021 'FIDDLESTIX' PINOT NOIR

APPELLATION: STA. RITA HILLS, CA
SERIES: RARITIES

OVERVIEW:

This Pinot Noir from the renowned Fiddlestix Vineyard in the Sta. Rita Hills showcases the depth and elegance of this celebrated cool-climate site. A blend of Clone 115, 667, and Pommard, the wine was aged for 18 months in French oak, including 50% new oak, building structure and complexity while preserving purity of fruit. The result is a refined Pinot Noir with vibrant aromatics, bright acidity, and polished texture.

NOTES:

Vivid burgundy-red in color with aromas of cherry cola, black licorice, cinnamon bark, black pepper, and plum. The palate offers flavors of plum and baking spice, framed by bright acidity, fine-grained tannins, and subtle minerality.



VARIETY: Pinot Noir
VINEYARD / FARMING: Fiddlestix Vineyard
FERMENTATION: • Hand harvested

ÉLEVAGE: • Aged 16 months in French oak, 14% new

PRODUCTION: 204 cases (2448 bottles)

ANALYSIS: **TA:** 6.1 g/L · **pH:** 3.58 · **RS:** .5 g/L · **Alcohol:** 14.5%

SRP: \$85

ACCOLADES: 95 pts - Wine Enthusiast

ABOUT THE WINERY:

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DIRECTOR OF WINEMAKING: AARON WALKER | ASSOCIATE WINEMAKER: JOHN SCHULTZ

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2023 PALI VINEYARD SYRAH STA. RITA HILLS

OVERVIEW:

Our first estate-grown Syrah, and a meaningful shift from the warmer sites we've historically sourced. Block 5D is a marginal, late-ripening site that demands a long growing season to achieve full ripeness, but in the right conditions it yields wines of depth, structure, and aromatic complexity. A small amount of interplanted Viognier contributes lift and aromatics to the finished wine.

FARMING, FERMENTATION, COMPOSITION:

Syrah co-fermented with roughly 2% Viognier, grown at Pali Vineyard under practicing organic farming. The fruit is hand-harvested, hand-sorted, and fully de-stemmed, then fermented naturally in small open-top fermenters with daily punchdowns. Aged 18 months in French oak, 70% neutral and 30% new.

TASTING NOTES:

Deep purple. Blackberry and plum on the nose, leading into black olive, white pepper, violet, and allspice. Full-bodied yet balanced on the palate, with blackberry, dark cherry, smoked meats, and crushed stone, structured tannins, and a long, savory finish.

OUR TAKE:

This is the first Syrah we've ever grown on our own estate. For years we sourced it from warmer sites, and this is us planting it in the Sta. Rita Hills instead, on a cool, late-ripening block that barely gets ripe in some vintages. That's the gamble, and it's exactly what gives the wine its savory side, the black olive and white pepper and smoked meat, at only 13.8% alcohol, which is almost unheard of for California Syrah. There's a small amount of Viognier co-fermented in from vines planted right alongside it, which lifts the aromatics. Only about a hundred cases.



TA (g/L): 6.4

pH: 3.64

RS g/L: 0.6

ABV (%): 13.8

ABOUT OUR WINERY:

Pali Wine Co. is a family-owned winery rooted in its estate vineyard in the Sta. Rita Hills, complemented by select sites across the Central Coast and a range of wines made for both cellar and table.

Director of Winemaking: Aaron Walker | Associate Winemaker: John Schultz

93 PTS. WINE ENTHUSIAST

This cool-climate Syrah shows all the stylistic hallmarks: salty charcuterie, cracked pepper and fresh raspberry and red plum fruits. The palate picks up a stony minerality, offering wild herb, cranberry and elderberry flavors atop a persistent acidity. Drink now-2038.

PALI WINE CO

2023

DORNFELDER 'PALI VINEYARD'

110 CASES MADE

STA. RITA HILLS, CALIFORNIA

ALCOHOL 12% BY VOLUME



91
POINTS

"An array of purple aromas show on the nose of this rare California bottling of a German grape, from açai and Concord grape to violet and lilac. The palate pairs those floral elements with blueberry and white pepper flavors."

WINE ENTHUSIAST

THE DORNFELDER STORY

The 2023 Dornfelder from our estate Pali Vineyard is a rarity in California—a German-born variety thriving on the cool, sandy slopes of the Sta. Rita Hills. Our vineyard spans 50 acres in Gypsy Canyon, where higher elevations and ocean-cooled afternoons extend the growing season. In this setting, Dornfelder develops its hallmark deep color and natural acidity, while taking on a distinctly Californian edge.

This inaugural estate bottling comes from a single acre of Dornfelder planted as a tribute to Norm and Traudl Huber—our former neighbors and early champions of the grape in the Sta. Rita Hills. After purchasing fruit from them for several years, we decided to replant part of our vineyard with this deeply pigmented, thick-skinned variety.

The 2023 growing season brought ideal temperatures and minimal rainfall, though elevated humidity led to mildew and sour rot pressure. We dropped affected clusters ahead of harvest, preserving only pristine fruit. The remaining crop—just 3.5 tons per acre—was hand-harvested on October 5. Grapes were fully destemmed and crushed into two small open-top fermenters, then cold-soaked for four days to draw out the vivid pigment. Fermentation was spontaneous, with no additions, and progressed steadily over three weeks. Daily hand punchdowns—up to three times per day at peak—helped extract flavor and color without overworking the tannins. The wine was pressed off skins on October 22, then barreled down where it underwent native malolactic fermentation. Sulfur was added only after ML completed in spring 2024.

The wine aged for 10 months in a mix of French and American oak: 40% once-used French, 10% twice-used American, and 50% neutral French barrels. This regime helped round the wine's edges while preserving its natural brightness and aromatics.

TASTING NOTES

In the glass, it's nearly opaque garnet with violet edges—visually striking. Aromas of black cherry, ripe plum, and boysenberry jam unfold alongside notes of cocoa, violet, and pencil shavings. On the palate, juicy dark berries and tart blueberry meet earthy spice, black pepper, and a savory hint of iron and rare meat. The acidity is vibrant from start to finish, giving energy to the dense fruit and floral tones. Tannins are grippy but fine, offering just enough structure to support the wine's expressive core. A floral lift and mineral streak linger on the clean, focused finish.

This is a wine of contrast — dark yet bright, structured yet lifted. A rare, estate-grown expression of Dornfelder that honors both the grape's Old World roots and its adaptability on our estate.