

SLOUCH HAT WINES

Vineyard Guide

Fortunately for us, the vineyards and growers do most of the work for us. We try not to get in the way of the unique Santa Ynez Valley Geography. Here, a piece of the North American continent broke and rotated slowly over millions of years. Now the coastal ridge funnel the cold Pacific Ocean air layer inland through the Santa Ynez Valley creating extraordinary growing conditions without us having to lift a finger.



Tierra Alta: Sauvignon Blanc, Syrah – the highest altitude vineyard in the famed Ballard Canyon AVA, yields crisp Sauvignon Blanc (unfortunately, loved by the wild boar) and juicy, focused Syrah. The steep, well-drained hillsides stress the vines for water, resulting in smaller and more intensely flavored grapes. An entirely hand-farmed vineyard, Tierra Alta produces some of the best Rhone varietals in Santa Barbara County.

- **Soil:** Shallow, calcareous soils with high concentrations of limestone
- **Temps:** Cool marine influence (allows for a long growing season)
- **Location/Orientation:** Sits on an eastern edge with a SE orientation



Santa Ynez Ranch: Syrah – also in the Los Olivos AVA, this older vine Syrah (Estrella clone that we love) blossoms on an austere hillside with cool, channeled breezes, ideal for the varietal. This site is currently undergoing a complete reinvention with the goal of becoming the first self-sustaining winery in Santa Barbara County. Their use of regenerative farming and community outreach will hopefully turn the dial of other Santa Barbara's vineyards towards sustainability as well.

- **Soil:** Chamise, shaly loam, limestone pebbles
- **Temps:** Sunny days, cool nights with light fog and breezes coming in from the sea
- **Location/Orientation:** SW facing hillside on the eastern edge of the Santa Ynez Valley

Rancho Cañada del Los Piños: Sauvignon Blanc – located in the Los Olivos AVA, this site is a uniform parcel, meaning every grape within a block will have same maturity level. The uniformity creates an ideal foundation for our winemakers to produce truly excellent and deliberate wines. Every grape has less fog and more sunshine – perfect for full, even ripening.

- **Soil:** Gravelly fine, sandy loams
- **Temps:** Warm daytime temps with thin marine fog layer (more sun), cool nighttime temps with cold temps falling toward south side of property, towards Santa Ynez river
- **Location/Orientation:** Inland location with gentle south-facing slope



Rock Hollow: Grenache – this Los Olivos AVA site, originally planted about twenty years ago, is hand-harvested with sustainable practices. Unlike the rest of the Los Olivos district, a relatively flat plain, Rock Hollow is a tight roller coaster landscape requiring thoughtfully manicured canopy management to ripen for full, even, late season maturity. The growing season requires the patience of a ‘sloucher’ for a perfectly ripe fruit.

- **Soil** Sandy loam with low-nutrient, well-draining rocky sub-soils
- **Temps:**
- **Location/Orientation:** Series of mesas with SE-facing slopes

Camp Four: Mourvèdre – another Los Olivos AVA site with picture perfect vines and clusters that flourish under the care of the Chumash Indian tribe. Camp Four’s history dates back to the stagecoach days, and has since become one of the top sources for Rhone grapes. The vineyard is an ideal microclimate for Mourvèdre – another late ripening varietal requiring studious slouching.

- **Soil:** sandy, clay loam
- **Temps:** Heat from the valley floor/cool afternoon and evening ocean air breezes blowing east
- **Location/Orientation:** Sits on eastern-most edge of Santa Ynez Valley at the valley floor, just west of Happy Canyon

