



2023

two sisters
RESERVE
PINOT NOIR
Lindsay's Vineyard
STA. RITA HILLS

APPELLATION *Sta. Rita Hills*

VINEYARD *Lindsay's Vineyard*

AVERAGE BRIX 24.5°

COMPOSITION *100% Pinot Noir*

CLONES *Pommard and 667*

COOPERAGE *50% new French oak;
Boutes, Gamba, TW Boswell*

AGING *18 months*

MALOLACTIC *0.18 g/L*

ALCOHOL *14.5%*

TA *6.3 g/L*

pH *3.57*

BOTTLING DATE *March 12, 2025*

The Two Sisters wines are named after Bill & Carol Foley's daughters Lindsay & Courtney. The wines come from the best blocks of Chardonnay and Pinot Noir from Lindsay's and Courtney's vineyards in the Sta. Rita Hills AVA. These limited-production bottlings feature heritage, heirloom and select clones chosen specifically for their inherent attributes and compatibility with the terroir of each vineyard block.

VINTAGE

Vintage 2023 was an overall cooler growing season with moderate rainfall and late budbreak. Proper canopy management coupled with the cooler climate resulted in red wines with great phenolic development and retention, yielding high concentration of color and tannin. Red wines from this vintage are robust and complex with great aging potential. For the white grape varieties, austere fruit expression and bright acidity are the defining characters of the vintage. 2023 will be remembered as one of the most exceptional vintages in recent years.

WINEMAKING

Our Pinot Noir was hand-harvested from Lindsay's Vineyard in the Sta. Rita Hills. The clusters were then de-stemmed with no crushing and the must was cold-soaked in open-top fermenters for four days prior to inoculation. Each tank was manually punched-down daily for more extraction. The wine was then transferred to tank for settling after primary fermentation and maceration. Finally, individual lots were racked to 50% new French oak barrels and aged for 18 months.

TASTING

The 2023 Lindsay's Vineyard Reserve Pinot Noir captivates the senses from the first swirl of the glass with aromas of dense black berries, cola, and black pepper. The palate is concentrated with black, blue, and red berry fruits, ribbons of pomegranate, and elegant French oak tannin on the finish. Pair with duck or filet mignon.