

Gist Ranch Estate

The vineyard was densely planted in the year 2000 at elevations reaching 2300 feet above sea level, 17 miles inland from the Pacific Ocean. The heavily fractured, Vaqueros Sandstone soils and unique mountain micro-climate produce singular, deeply concentrated wines that demonstrate the power and elegance of the Santa Cruz Mountains appellation. The Gist Vineyard is farmed to organic principles with an emphasis on “Living Soils” and bio-diversity.

2018 Gist Ranch Estate Cabernet Franc

Two Bottles Included

" There's a focused line of blackberry to the core of the nose of this bottling, as well as warmer caramel and brown-spice elements, with black peppercorn on the edges. There's intense wood spice to the palate, with cracked pepper and herb lifting the core berry fruit."

– Matt Kettman, Wine Enthusiast. 92 points.

Member Price: \$55.25

Retail Price: \$65

2017 Sémillon

Our Sémillon is an homage to the ‘Hunter Valley’ style, picked early to preserve acidity, as Sémillon is notoriously low in acid. It was fermented in oak and then transferred to stainless. This style of Sémillon starts lean and focused and should age for a long time and put on weight and depth with time in the bottle.

Member Price: \$38.25

Retail Price: \$45

2018 Vintage

2018 was another dry, but not particularly warm winter. This changes in early February. A system of high pressure brought daytime temperatures into the 70s, warming the dry soil and initiating bud break on the early side in some of our vineyard sites. In March an arctic cold front settled in and brought nighttime temperatures down to freezing, which risked frost damage to the new shoot growth. These wines are poised and complex with depth and structure.

2017 Vintage

Record setting rains replenished our thirsty soils and gave our old vines a much-needed reprieve from four drought stressed seasons. A torrid heat spike over the Labor Day started the growing season with a bang and had us off and running at sprinter’s pace. The weather following was mild and allowed for the latest harvest we have seen in some time. It will go down as a vintage with good yields and potentially great quality.



