

POPPY

Year Founded: 2003

Region: Santa Lucia Highlands, Monterey, Arroyo Secco, Paso Robles.

Winemaker and Owners:
The Silva Family

Known for: Farming in Monterey for over 50 years.

Cool Fact: The Silvas operate a custom crush facility where many winemakers in the area practice their craft.

-Sustainable & Vegan-

Poppy, located in Monterey Wine Country, was founded by the Silva Family who have spent over 50 years diligently tending to the land of the beautiful Salinas Valley. In 2003, the Silva family decided to channel their passions into a carefully crafted family wine – Poppy. Founded on the principles of developing consistently elegant and approachable wines, a glass of Poppy is the quintessential California wine experience. When deciding on a name, the Silvas wanted something that spoke to the great state of California where their family had settled so many years ago. One day, while looking at wild poppies growing amongst the vines, the name was born. Celebrating the state of California and its golden blooming flowers, Poppy is a proud symbol for our great state and this great wine. The wines are brilliantly made and taste just as Californian Chardonnay, Pinot Noir, and Cabernet Sauvignon should, with a style that is bright and clean, fruit-driven, yet with elegance and balance.



2024 Poppy Chardonnay, Santa Lucia Highlands



‘The best-value Chardonnay from Santa Lucia Highlands. Fresh and elegant with a bounty of melon and peach fruit and lemon intensity. Lush and creamy with great complexity for the price.’ -Decanter Mag

“Charges out of the gate with gorgeous lemon grass, orange peel, and honeycomb notes. Medium-bodied and lively in the mouth, it has bags of poise.” -Robert Parker

Fruit was harvested in early October during cool morning hours and gently whole-cluster pressed to capture freshness and aromatic purity. The juice was settled briefly before fermentation began using native and selected yeast strains to build complexity. Fermentation occurred across a combination of stainless steel tanks and neutral French oak barrels at moderate temperatures, encouraging a slow, steady conversion that emphasized texture over power. Lees were retained throughout aging, with periodic stirring to enhance mid-palate weight. Malolactic fermentation was intentionally limited, preserving the wine’s bright energy and mineral-driven profile. The final blend was assembled after aging, striking a balance between precision, depth, and elegance. Vibrant and refined, offering lifted aromas of Meyer lemon, pear blossom, and green apple, accented by subtle notes of white peach, crushed stone, and hazelnut. The palate is energetic and focused, with flavors of citrus zest and orchard fruit framed by gentle creaminess and restrained oak. A saline minerality and bright acidity drive the finish, leaving a clean, persistent impression of freshness and finesse.

2024 Poppy Monterey Pinot Noir, Monterey County



The Arroyo Seco appellation, which literally means “dry riverbed,” begins in a steep, narrow gorge at the foot of the Santa Lucia Mountain range in Monterey County. Moving east, the topography widens and eventually opens up to the warm, fertile soil of the Salinas Valley. Deep in the canyon, vineyards are shielded from characteristic afternoon winds and thus experience warmer temperatures. As the canyon opens to the valley floor, the afternoon Pacific Ocean breeze cools the grapes, tempering their growth and intensifying the fruit flavors. We look to our Pinot Noir to get the best extraction of flavor, maintaining a supple and delicate mouth feel and fully to preserve the color and varietal character. For that, the fermentation takes place at moderate temperatures with a few pump overs per day. The wine is pumped over twice daily, and we press gently, with some of the wine going straight to French oak barrels, and the balance going to the tank for settling. The tank and barrel lots are rotated mid-season. Bright red cherry and raspberry lead the palate, complemented by hints of baking spice and toasted French oak. Soft and silky at its core, the wine builds to a lively finish framed by fresh acidity and lasting elegance.

2017 Poppy ‘Reserve’ Pinot Noir, Santa Lucia Highlands



Gold - San Francisco Chronicle Wine Competition

This is a wonderful expression of Pinot Noir, coming from this area. Our Reserve offers distinctive aromas of raspberries, dried strawberries, baking spices and violets in a lovely coat of mocha, sweet vanilla and a splash of bacon fat resting on the plush, silky finish. The Highlands vineyards are planted on the terraces of the Santa Lucia mountain range, overlooking the Salinas River Valley, and in close proximity of the Pacific Ocean. The grapes were received with minimum processing, and about 20% are received as whole clusters. After 2-3 days of cold soaking the fermentation slowly starts. The fermentation temperature is moderate and the pump-over regime is carefully tailored to assure a good extraction of color and flavors without excessive tannins. After a gently pressing, the young wine is settled and then transferred to small French oak barrels for aging, for at least one year.

2023 Poppy Cabernet Sauvignon, Paso Robles



A portion of the grapes went through the thermovinification process and were fermented together with freshly crushed grapes. The temperature of the fermentation was moderate, never hot, to preserve the fruit and to extract only a moderate amount of tannins from the seeds. The fermented grapes were pressed still sweet and moved to small French oak barrels for approx. 18 months. This wine displays blueberry, black cherry, and currant flavors with nuances of licorice, violets, and cigar box all wrapped together with a dash of vanilla and mocha. Medium to full-bodied, well-balanced, with soft tannins, this wine shows tremendous dimension, with a seamless finish that lingers throughout the palate.