

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 45 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 45 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.



2019 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

Harvested with the chill of October nights these grapes were delivered directly to the press with no crushing. After 24 hours of cold settling, the juice was clean racked into three component programs. Program one, cold (50°F.), slow fermentation in stainless steel tank to emphasize the fruit and acidity. Program two, small barrel fermentation for a relatively warm 65°F with lees aging and secondary malo-lactic fermentation. Program three, middle road, fermentation in stainless steel tank on French oak, with lees stirring at temperatures ranging from 54–60°F followed by halfway secondary malo-lactic fermentation. From these three programs, the final blend was assembled reflecting 80% aged on oak with 40% fermented in small barrels and 30% stainless steel only, non-oaked. Partial malo-lactic fermentation ensures the wine will have a creamy richness balanced by bright fruit acidity.

This focused, elegant Chardonnay's aromas feature sweet golden apple, ripe citrus, tropical fruit, and almond with touches of creamy yeast, vanilla and oak in the background. On the palate, the rich flavors are complemented by a light touch of toasty oak and refreshing citrus with mineral notes and bright acidity in the finish.

2021 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. The red fruit brightens

across the palate, picking up raspberry and spice are balanced by the French toasted oak aromas. Soft and silky through the middle, this wine crescendo on the finish leaves a juicy memory in the mouth, with proper acidity and a pleasant mouthfeel.

2016/2017 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.

2020 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 upon reaching dryness then aged for 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.