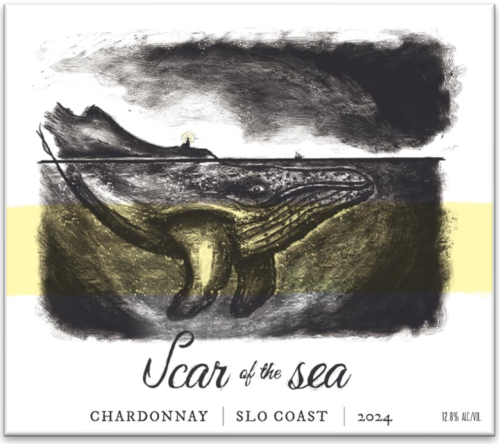
SCAR OF THE SEA

“This winemaking power couple just bought a remarkable California vineyard.” -Esther Mobley

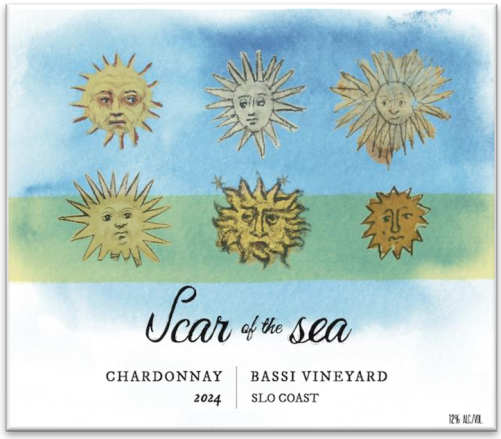
Scar of the Sea was established in 2012 and is owned and operated by Mikey & Gina Giugni in San Luis Obispo, CA. What began as a grassroots journey - leasing small coastal vineyard sites - has grown into a deeper relationship between farming and the land. In July 2024, Mikey and Gina found their forever farm - the 29-acre Bassi Vineyard in Avila Beach, nestled in the heart of the SLO Coast AVA, one mile from the Pacific Ocean. This coastal site, farmed using regenerative and biodynamic principles, is now their home vineyard. With it, they now steward 42 acres in total, over 4 different vineyard sites, with their small team. All the wines are made naturally - with native yeast, no adjustments, and bottled unfiltered. They have embraced a solera system for their white wines – a quiet, evolving conversation between vintages and the passage of time. Every wine is a reflection of place, an echo of the coast, and a story they're still learning to tell. They make wines for themselves first - pure, honest, and rooted in the beauty of the California Central Coast. The goal is simple - to share the story of the land through their wines.





2024 SLO Coast Chardonnay

The 2024 vintage of the SLO Coast Chardonnay comes from the Rancho Arroyo Grande Vineyard in the southern point of the AVA, bordering the Los Padres National Forest, and our home ranch, the Bassi Vineyard in Avila Beach. Picked over 5 separate picks, from the end of August to the 2nd week of September. The grapes were pressed the same day as harvest in our 4-ton Euro Press, then the juice was collected in tank to settle overnight. The wine was then transferred to neutral French oak barrels for fermentation, with 15% fermenting in our concrete egg. Fermented with native yeast and malolactic bacteria, then aged on lees for 19 months without sulfur. Racked off lees for the first time to blend for bottling. Bottled with a small amount of sulfur to capture the energy of the wine.



2024 Bassi Vineyard Chardonnay

This bottling is our 6th vintage release of the Bassi Chardonnay. The 2024 vintage was the first year we acquired the Bassi property, and with that, began farming the 30 acres of vines under our stewardship. The original Chardonnay vines were planted in 2001, to the eastern parcel that sits on a mix of sandy loam and sandstone soils. The grapes were harvested over 2 picks, spanning the end of August and beginning of September. The grapes were pressed the same day as harvest in our 4 ton Euro Press. The juice was collected in tank, settled overnight, then barreled down to neutral French oak barrels for native yeast fermentation. The wine went through native malolactic fermentation over winter and aged on lees for 19 months without sulfur. This wine was racked for the first time to bottle, without fining or filtration, and with minimal sulfur at bottling to capture the energy of the wine.

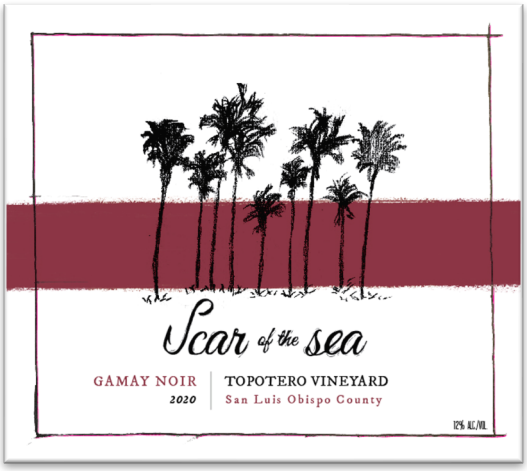
94 Points – ’23 Robert Parker



2025 SLO Coast Pinot Noir

This wine is a blend of the Bassi Vineyard and Casa Contenta Vineyard both in Avila Beach, the Chene Vineyard and Marfarm Vineyard in the Edna Valley, and also includes a small amount of Pinot Noir from our Mountain Meadow Vineyard in the northern part of the SLO Coast AVA. Bassi, Casa Contenta, Chene, and Mountain Meadow are all vineyards where we farm certified Biodynamic with our team and the fruit from Marfarm is farmed with organic farming practices. The wine is fermented in small 1.5 ton boxes with native yeast and bacteria, with 10-20% whole-cluster. After fermentation, the wine is pressed in our small wooden basket press then aged for 7 months in old French oak barrels. Racked for the first time to blend for bottling, without fining or filtration, and with minimal sulfur used.

95 Points – '24 Wine Enthusiast – "*There's a crunchy note of sumac and sour cherry to the nose of this appellation cuvée, yet there are also waves of richer boysenberry and floral rose potpourri. The palate is grippy and vibrant with flavors of raspberry, thyme and peppercorn that last all night long.*"



2025 Gamay Topotero Vineyard

The 5-acre Topotero vineyard sits just west of the Bassi Vineyard in Avila Beach. Surrounded by gardens, palm trees, apples and a seasonal creek, this little vineyard is one of our favorites. The vines were grafted to Gamay from Pinot Noir in 2019 for this bottling. The vineyard is certified Biodynamic and farmed by Ben Taylor who lives on the property with his family. The wine was fermented mostly destemmed for 10 days, then pressed in our wooden basket press. The wine was bottled after 10 months in barrel, without fining or filtration and with minimal sulfur used. **Certified Biodynamic!**