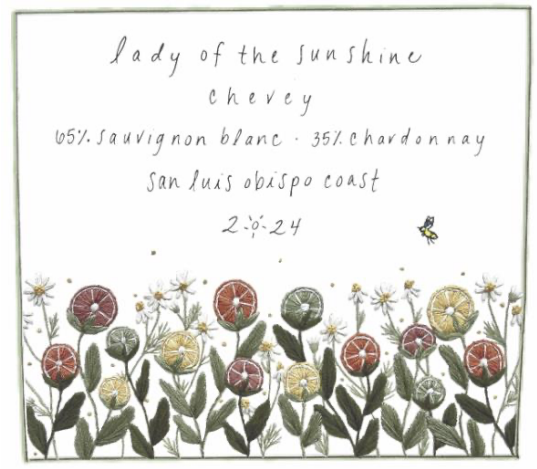
LADY OF THE SUNSHINE



Gina Giugni, a second-generation biodynamic farmer, began Lady of the Sunshine in 2017 as a personal project and an invitation to care more deeply, farm more gently, and drink with intention - a commitment to thoughtful farming, natural winemaking, and cultivating a lasting relationship with the land as an act of preservation. All the Lady of the Sunshine wines are made naturally - with native yeast, no additions and bottled unfiltered - these wines are shaped by the purity of the land. Her wines reflect the texture of the landscape, its structure and freshness, a love letter from the Central Coast of California.



2025 Chevey White Wine

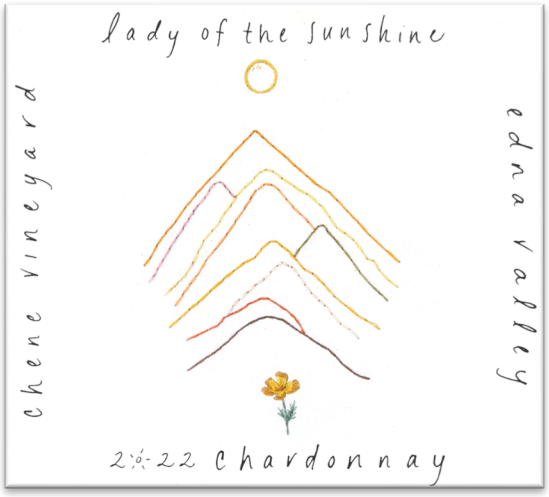
This wine is inspired by the traditional white blend of the Cheverny region within the Loire Valley in France where Sauvignon Blanc (65%) and Chardonnay (35%) are classically blended together. This vintage, the Sauvignon Blanc comes from the wildly beautiful organic vineyard, Rancho Arroyo Grande, located in the southern part of the SLO Coast AVA, while the Chardonnay was sourced from the organically farmed MarFarm Vineyard, in the Edna Valley, which is a sub-appellation within the wider SLO Coast AVA. The grape varieties were harvested and fermented separately, then foot tread to soak on skins before being whole bunch pressed the next morning. The juice was fermented in old French oak barrels with native yeast and bacteria, then aged on lees for 8 months. The wine was racked for the first time to blend + bottle, without fining or filtration, with minimal sulfur used. 456 cases produced.



2024 Bassi Vineyard Pinot Noir

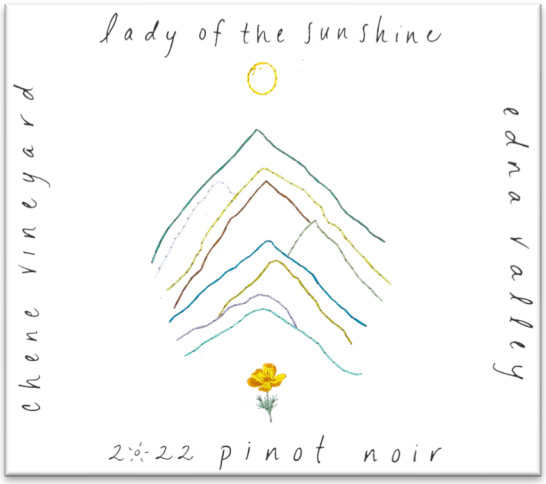
The 2024 vintage of Lady of the Sunshine Pinot Noir comes from our estate, Bassi Vineyard, in Avila Beach which gained Demeter biodynamic certification for farming in July, 2024. This bottling comes from the hillside blocks, planted in 2001 to all Dijon clones, on sandstone soils. At 1.2 miles from the ocean and south facing exposure, the grapes were harvested over several picks, from mid to late August as Bassi is one of the earliest ripening sites in the SLO Coast AVA. The grapes were fermented with native yeast in 1.5 ton boxes with 33% whole-cluster. The wine was pressed in our wooden basket press at dryness and aged for 10 months in neutral French oak barrels before being racked for the first time to bottle, unfined and unfiltered, with minimal sulfur used to capture the energy of the wine.

98 Points – Wine Enthusiast – *"From the first vintage since vintners Gina and Mikey Giugni purchased this iconic oceanview vineyard, this bottling is a masterclass in fresh-style wine. Inviting aromas of raspberry coulis, just-plucked rose petals and a pinch of dewy thyme are elegant and addictive on the nose. The palate pairs potpourri and herb sachet flavors with a vibrant raspberry and pomegranate core. It's hard to spit out, even for critics."*



2025 Chardonnay Chene Vineyard

I feel grateful to have produced this wine one last time as this is truly the final bottling from this plot as the vines were removed by the landowners in pursuit of a different project. This block of Chardonnay made me fall in love with Wente clone over the last 8 years, with its freckled skin and golden, small clusters. Picked in early September and foot tread to soak on skins overnight. The grapes were pressed whole bunch the next morning and the juice was fermented with native yeast in neutral French oak barrels. The wine went through native secondary fermentation and aged on lees for 10 months. Racked for the first time to bottle, unfined and unfiltered, with minimal sulfur used. A few barrels of stock solera Chardonnay live on that I will continue to age and hope to share one day.



2025 Pinot Noir Chene Vineyard

This vintage is a composite blend of the steepest hillside blocks that sit on Monterey formation rock bed. This site is naturally low vigor and makes for concentrated, small clusters that achieve stem lignification early on. The grapes were fermented with 100% whole-cluster with light extraction during fermentation. Pressed in our wooden basket press at dryness and aged for 10 months in neutral French oak barrels. This bottling consists of 75% free run b arrels with added press barrels for texture and tension. Racked for the first time to bottle, unfined and unfiltered, with minimal sulfur used.



2025 Albariño Bassi Vineyard

This is our second bottling of Bassi Albariño coming from the terraced hillsides of the western slope. The grapes were picked mid-September with high natural acidity at ripeness. At the press, the juice was collected and transferred to neutral French oak barrels for native primary and secondary fermentation. The wine aged on lees for 10 months and then was racked for the first time to blend and bottle, without fining or filtration. 24 cases were bottled without sulfur and the rest were bottled with minimal sulfur, as to understand how the energy shifts within the wine as it ages. Please inquire about the no sulfur bottling if you are interested.