POPPY

Year Founded: **2003**

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

Winemaker and Owners:
The Silva Family

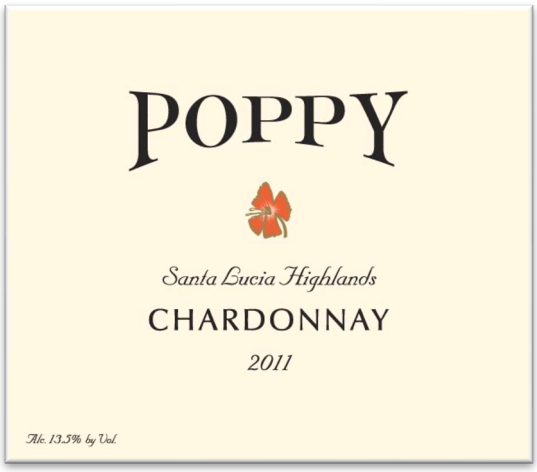
Known for: **Farming in Monterey for over 50 years.**

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.

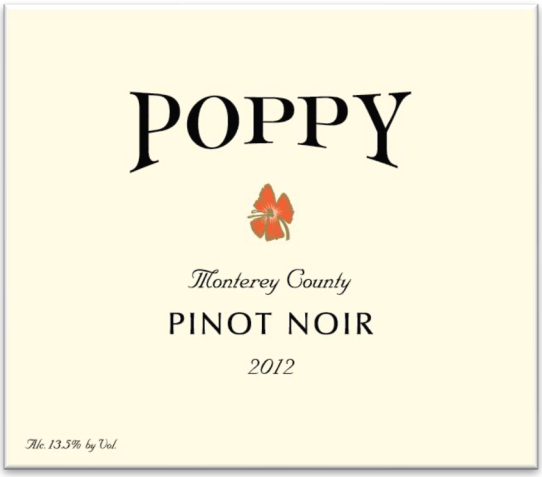


2025 Chardonnay, Santa Lucia Highlands

'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

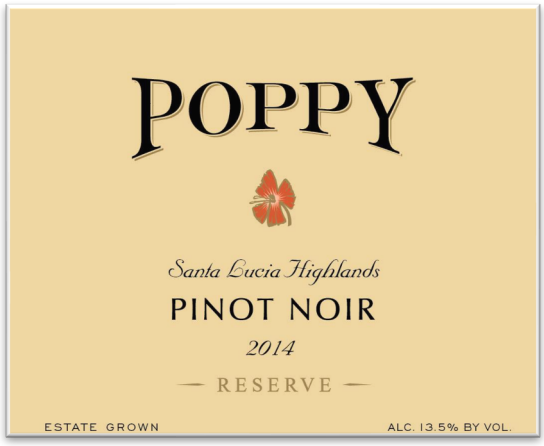
"Charges out of the gate with gorgeous lemon grass, orange peel, and honeycomb notes. Medium-bodied and lively in the mouth, it has bags of poise." -Robert Parker

Harvested during the cool October nights, the fruit was delivered directly to the press and whole cluster pressed to preserve purity and aromatic intensity. After 24 hours of cold settling, the clarified juice was divided into three distinct fermentation programs. The first portion underwent a cold, slow fermentation in stainless steel at 50°F, highlighting vibrant fruit expression and crisp natural acidity. The second was fermented in small French oak barrels at warmer temperatures, followed by extended lees aging and full malolactic fermentation to enhance depth, richness, and texture. The third component followed a hybrid approach—fermented in stainless steel with French oak influence, incorporating lees stirring at 54–60°F and partial malolactic fermentation to add mouthfeel while maintaining freshness. The final blend harmonizes these elements, with 80% oak-aged Chardonnay—including 40% fermented in small barrels—and 30% fermented in stainless steel. Partial malolactic fermentation contributes a creamy, layered texture, balanced by bright acidity and vibrant fruit character.



2025 Pinot Noir, Monterey County

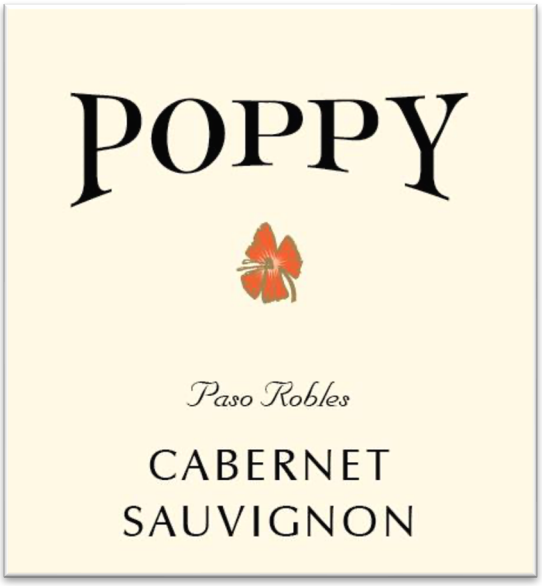
The Arroyo Seco appellation, which literally means “dry riverbed,” begins in a steep, narrow gorge at the foot of the Santa Lucia Mountain range in Monterey County. Moving east, the topography widens and eventually opens up to the warm, fertile soil of the Salinas Valley. Deep in the canyon, vineyards 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. This wine was crafted to showcase the purity and character of the vintage. The fruit was harvested at optimal ripeness and gently fermented with moderate temperatures and careful pump overs to develop color, aromatics, and texture. Following fermentation, the wine was softly pressed and aged with a combination of French oak and stainless steel, balancing subtle complexity with freshness and varietal expression. Vibrant aromas and flavors of ripe red cherry, raspberry, and cranberry, layered with delicate baking spice and subtle oak.



2017 ‘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 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.