



2024 SANTA LUCIA HIGHLANDS PINOT NOIR

Located on the historic Silverado Trail in Napa Valley's Oak Knoll District, Black Stallion Estate Winery pays homage to the rich history of the 32-acre estate which was once home to the Silverado Equestrian Center. The property was purchased in 2010 by the Indelicato family, a fourth-generation family-owned company founded in 1924. Sourcing from the most prestigious vineyards, the winery is committed to making only the most expressive wines.

VINTAGE

The 2024 vintage of Pinot Noir from the Santa Lucia Highlands reflects both the intensity and nuance of the growing season. Rooted in granite-rich soils and cooled by maritime influence, the vines weathered a season of contrasts; early season rainfall replenished the soils, followed by a heat spike in July that accelerated ripening and compressed the harvest window. While yields were reduced in some parcels due to heat stress, the resulting fruit showed excellent phenolic development, vibrant acidity, and concentrated flavor. The wine offers a deeply expressive, terroir-driven profile that speaks to both the resilience of the vintage and the character of this acclaimed coastal region.

VITICULTURE

The Santa Lucia Highlands AVA is one of the largest submarine canyons influenced by maritime fog, breeze, and sunshine. This wine was sourced from Bianchi Vineyard and our estate vineyard, River Road Ranch and this growing region has beautiful expressions of fruit while having intense concentration on the palate. This Pinot Noir is balanced with blocks that delivered lively red fruit flavors combined with lots that boasted strong dark fruit notes and tannins to deliver a rich, rewarding finish.

WINEMAKING

The winemakers carefully monitored the vines row by row to pick at the optimal time for each vineyard. Blocks and clones were kept separated and fermented to focus and deliver on unique site characteristics. The wine was coldsoaked to encourage gentle aroma and color extraction. Each lot was punched down or pumped over until desired tannic expression was reached, before being gently pressed. The lots were aged on selected oak, undergoing a secondary fermentation to soften and round out the palate. The wines were racked and returned to oak to develop the rich, round balance and smooth finish. Prior to bottling, each lot was carefully tasted to determine selection for the final blend.

TASTING NOTES

The 2024 Pinot Noir hails from the Santa Lucia Highlands – one of the most prestigious California appellations for distinctive and layered Pinot Noir. The wine opens with fresh aromas of strawberry, blueberry and mocha; the palate carries balanced flavors of pomegranate, red cherry and coco. Round, soft tannins and plush, full body support its bright acidity, leading to a smooth, long finish. This wine can be enjoyed on its own, or paired with flavorful dishes like thin crust pizza, wild mushroom risotto, herb-crusted salmon, or soft cheeses.



VINTAGE: 2024 • APPELLATION: *Santa Lucia Highlands*
VARIETAL COMPOSITION: 90% *Pinot Noir*, 6% *Petite Sirah*, 4% *Other Reds*
OAK: *Aged in French, American or Vosges barrels for 4 months*
PH: 3.93g • TOTAL ACID: 0.54 g/100ml • ALCOHOL BY VOL: 14.5%



BLACK STALLION

ESTATE WINERY