

The McIntyre Wine Portfolio



SLH

McIntyre's SLH wines include Rosé, Chardonnay and Pinot Noir from select vineyards in the Santa Lucia Highlands. A perfect introduction to McIntyre Family Wines, these bottlings are ideal for everyday enjoyment, yet serious enough for more formal occasions. Boasting a high proportion of Estate fruit, McIntyre's SLH wines are celebrated for their varietal and regional accuracy, balance and approachability. *Available in Most Markets.*

ESTATE

The Estate Chardonnay and Pinot Noir are sourced from the family's 80-acre McIntyre Estate Vineyard in the heart of the Santa Lucia Highlands. This picturesque sloping site, located in the afternoon shadows of the Santa Lucia Mountains, is farmed meticulously and sustainably to ensure low yields and small berries. These wines are concentrated, precise, sophisticated and compelling.



Tasting Studio Exclusive

SMALL LOT

The Small-Lot Tier includes Old Vine Pinot Noir and Block bottlings of Pinot Noir and Chardonnay from the McIntyre Estate Vineyard. Produced in minuscule quantities, these wines take a deep dive into the terroir of this beautiful benchland property. Recognized for their depth and complexity, the McIntyre Small-Lot wines will evolve, expand and improve with time in the bottle.



SANTA LUCIA HIGHLANDS

STEVE MCINTYRE — WINEGROWER

Having planted or farmed more than 20% of the entire AVA and vinified hundreds of wines from its grapes, Steve McIntyre understands what makes the Santa Lucia Highlands unique. With degrees in viticulture and enology, and a history in SLH that stretches nearly four decades, Steve has a unique perspective on the terroir and wines of this coveted appellation. His scientific background, coupled with his keen interest in cutting-edge microbiome research, has been instrumental in the development of cold-climate viticultural methods that have elevated the quality and reputation of the AVA. Prior to establishing McIntyre Family Wines, Steve was a founding member of Monterey Wine Company. For the past three decades, he and his wife, Kim, have owned and operated Monterey Pacific, a viticultural company that farms 11,000 acres in the Santa Lucia Highlands, Arroyo Seco, San Bernabe and Hames Valley regions of Monterey County. Steve and Kim also breed champion Bernese Mountain dogs. Their daughter Kristen manages the McIntyre Tasting Studio in Carmel.

WWW.MCINTYREVINEYARDS.COM

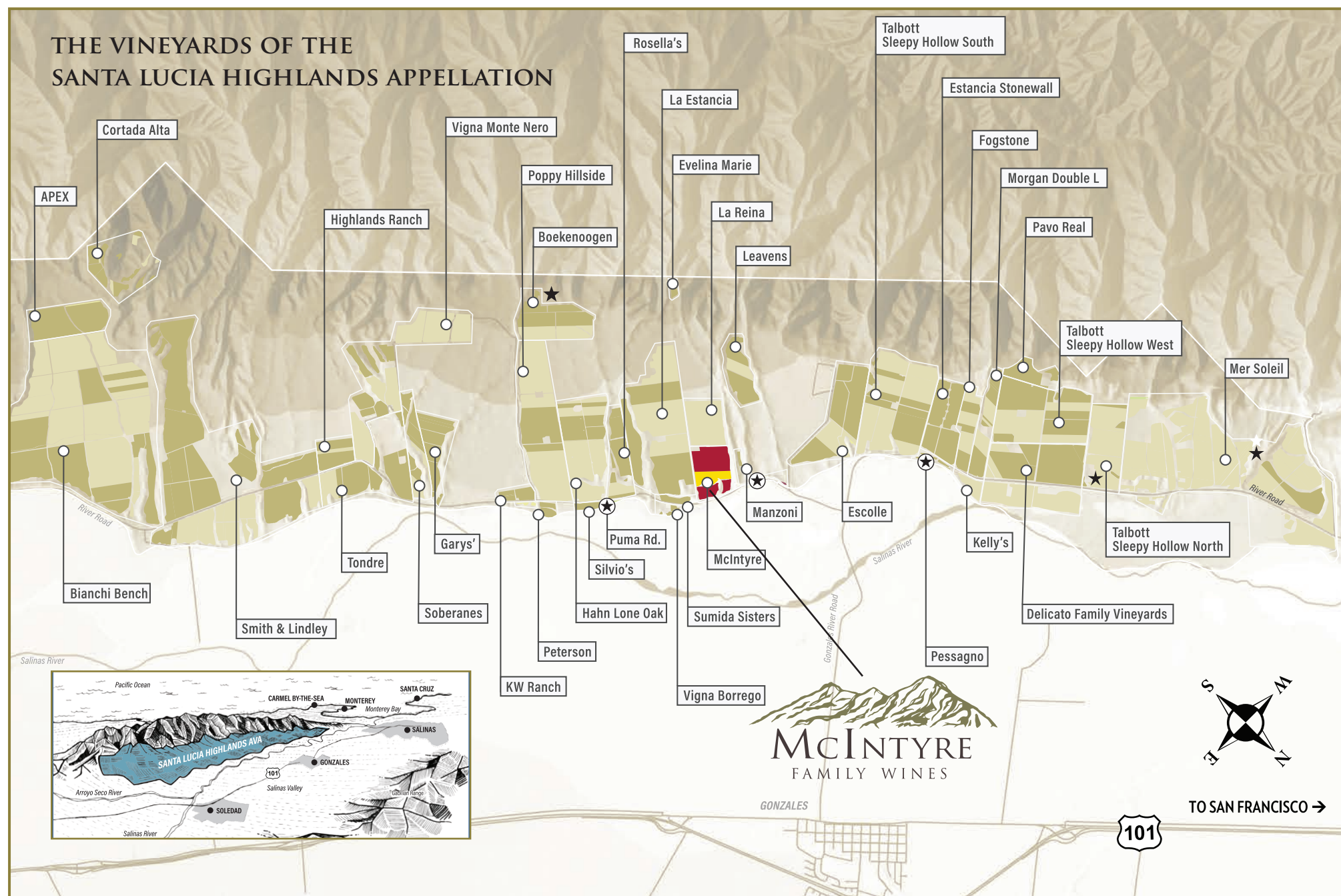
831-626-6268 TASTE@MCINTYREVINEYARDS.COM

MCINTYRE TASTING STUDIO CROSSROADS SHOPPING CENTER CARMEL, CA



Welcome to the Santa Lucia Highlands... A legendary cool climate

SINCE RELEASING THEIR FIRST WINES IN 2005, the family-owned McIntyre Vineyards has become synonymous with handmade Chardonnay and Pinot Noir from the Santa Lucia Highlands. Steve McIntyre, a second-generation farmer and founder of McIntyre Family Wines, is a pioneer of this renowned cold-climate AVA. Early on he believed the region's cool temperatures, morning fog, powerful afternoon winds, low rainfall, long growing season and complex soils could produce wines that rivaled the world's best. As a dedicated steward of the land and long-time advocate for sustainability, Steve helped launch SIP Certified, one of the wine industry's oldest and most respected sustainable farming and winemaking programs.



MCINTYRE ESTATE VINEYARD —

THE "SWEET SPOT" OF THE SLH

The McIntyre Estate Vineyard lies in the "sweet spot" of Monterey County's Santa Lucia Highlands, a 12-mile stretch of east-facing benchland renowned for its exquisite Pinot Noirs and Chardonnays. Originally planted in 1973, the 80-acre site hosts some of the Highlands' oldest vines. Since purchasing the property in 1987, the McIntyre family has upgraded the vineyards and implemented sustainable farming methods. McIntyre Vineyards was among the first properties in SLH to be SIP (Sustainability In Practice) Certified.

QUICK FACTS

80 acres | First Planted in 1973 | Average 3 tons per acre
 Rolling, east-facing hillside terrain | Cool, windy Region 1
 Pinot Noir Clones | Heritage, 115, Swan, 777, 91 and 943
 Chardonnay Clones | 96, 76 and 548

HIGHLIGHTS

- Specific matching of rootstock, clones and trellising to terroir
- Vine-by-vine viticulture with minimal inputs
- SIP Certified Sustainable farming and winemaking
- Low yields
- Hand harvesting and hand sorting
- Minimal intervention
- Partial whole cluster fermentations for Pinot Noir
- Native yeast fermentations
- French oak barrels used exclusively for fermentation and aging

SANTA LUCIA HIGHLANDS —

A LEGENDARY COOL-CLIMATE REGION

In a relatively short span of time, the Santa Lucia Highlands AVA has achieved superstar status. The region is comprised of 6,000 acres of vines—primarily Pinot Noir, Chardonnay and Syrah—planted on terraces below the Santa Lucia mountain range. The cool Region I climate is shaped by the morning fog and afternoon winds funneled daily down the Salinas Valley from Monterey Bay. The AVA enjoys one of the longest and coolest growing seasons in California.