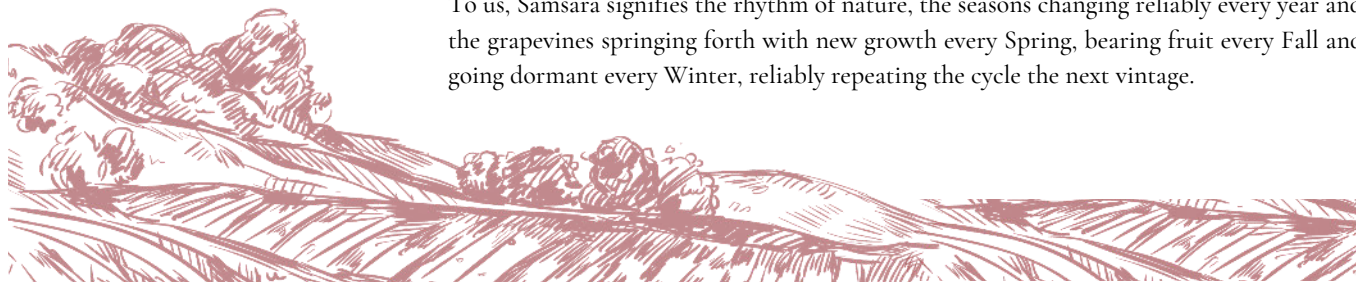




[SAM-SAHR-UH] ORIGIN: SANSKRIT NOUN

1. Buddhism. the process of coming into existence as a differentiated, mortal creature.
2. Hinduism. the endless series of births, deaths, and rebirths to which all beings are subject.

To us, Samsara signifies the rhythm of nature, the seasons changing reliably every year and the grapevines springing forth with new growth every Spring, bearing fruit every Fall and going dormant every Winter, reliably repeating the cycle the next vintage.



OUR STORY

Our team, led by winemaker Matt Brady and owners Joan and Dave Szkutak focus on showcasing the unique and expressive terroir of the Sta. Rita Hills and proximate cool-climate vineyards. We aim to make honest, balanced wines in small lots that are true to place and vintage. We hand sort, foot stomp and use natural yeasts from the vineyard to achieve purity and complexity in each varietal we produce. We believe in sustainability from the vineyard to the winery, which includes not only organics, biodynamics and hand-farming, but also cultural sustainability from the farmers to our employees to our guests.

THE PLACE

- The Sta. Rita Hills AVA is significantly impacted by its proximity to the ocean (10 miles) and its transverse mountain ranges. These provide consistent morning/evening fog, and steady afternoon breezes. These cooling trends are perfectly suited to growing Chardonnay, Pinot Noir, Grenache, and Syrah, and allow for heightened varietal flavor intensity.
- The area's diverse marine sediments and micro-climates create unique, acid-driven wines that are both powerful and elegant.

OUR WINES

- SAMsARA produces limited releases of Chardonnay, Pinot Noir, Syrah, and Grenache from carefully selected micro-sites within Sta. Rita Hill's most distinctive vineyards.
- We focus on cool climate vineyards and old-world winemaking techniques: native yeasts, whole cluster fermentation, gentle maceration and extended barrel aging.

Our core wines: Sta. Rita Hills Chardonnay, Sta. Rita Hills Pinot Noir, Santa Barbara County Syrah

OUR CLOSURES

We use Diam corks as a closure on all of our wines. The benefits include:

- The lignin (the woody part of the cork) is removed so there is no color change
- There are no corked bottles
- Their cork producing process creates a standardized oxygen transfer rate allowing the wine to mature in the bottle over time.

KEY SELLING POINTS

- Our wines are made from premier vineyards from Santa Barbara County and Sta. Rita Hills
- Old World winemaking techniques orchestrated by our winemaker Matt Brady
- Aged before release to ensure drinkability at release while having an extended drinking window
- The wines continually receive great press
- Family owned and operated. All decisions are based on quality and long-term health of the brand