

2002 – Chad Melville founds SAMsARA with his wife Mary. They name their new winery SAMsARA which is Sanskrit for the “endless series of births, deaths, and rebirths”. To us, SAMsARA signifies the rhythm of nature and the seasons changing reliably each year and repeating the cycle for the next vintage.

2018 – Built out our own winery in Goleta in time for the 2018 harvest. Second tasting room at winery opens in December of 2018

2017 – First vintage of Chardonnay – Zotovich single-vineyard and Sta. Rita Hills blend

2018 onward – SAMsARA adds several iconic vineyards to our portfolio including Bentreck, Radian, La Encantada and Francesca Vineyards

2002 – First vintage produced is Syrah from Larner and Purisima Mountain Vineyards

2007 – Las Hermanas Vineyard is added as a Pinot Noir fruit source

2012 – Zotovich Vineyard is added as a Syrah fruit source

2004 – First vintage of Pinot Noir is made from Melville Vineyard

2009 – Rancho La Vina vineyard is added as a Pinot Noir fruit source

2017 – Joan and Dave Szkutak purchase SAMsARA from Chad and Mary Melville after being long-time fans of SAMsARA

2018 onward – SAMsARA experiments with new varietals in small lots: (Late Harvest Viognier in 2018, Carbonic Syrah and Viognier in 2019 and Clairette Blanche, Carbonic Syrah and Gamay in 2020) with plans to continue this experimentation yearly.

2002- 2017 – Wines are produced in the Lompoc, CA Wine Ghetto

2008 – Szkutaks meet Matt Brady, our current SAMsARA winemaker, at Jaffurs where he has worked since graduating from UCSB in 2005.

2007 – Dave and Joan Szkutak first discover SAMsARA wines in the Lompoc Wine Ghetto

2011 – First vintage of Grenache with fruit from Larner Vineyard. SAMsARA has been making wine with fruit from Larner Vineyard continuously from 2002 to today.

2017 – Matt Brady joins SAMsARA as winemaker after leaving Jaffurs Cellars

2014 – We open our tasting room in Los Olivos

2018 – First vintage of Rosé of Mourvèdre/ Grenache produced

2020 – Commitment to Sustainability: SAMsARA makes a renewed commitment to sustainability from our vineyards to our production to our tasting room/shipping. Although we have always focused on organic and sustainable fruit sources, we are on track to be 100% organically farmed by 2022 and will be >95% in 2021. Our winery and tasting room is 100% solar powered and we are continuing to focus on reducing water usage and waste as well as using recycled, recyclable, and reusable packaging and products and moving away from plastics and single-use items.

