Sinor-Lavallee is owned by Mike Sinor and Cheri LaVallee and has been in operation since 2013. Sourced exclusively from the Bassi Vineyard near Avila Beach in San Luis Obispo Valley (though not within AVA boundaries), the grapes are planted just 1.2 miles from the Pacific Coast. The wines are classically Central Coast in their expression (Especially the Chardonnay) and offer a nice note of terroir.

Mike Sinor has always been a grinder, a way of life he learned at a young age while working in his father's auto wrecking yard. He brought that mentality to his first wine harvest in 1993 and never looked back. Through grit and determination, and without formal training, he ultimately became one of the Central Coast's most decorated winemakers. Mike married Cheri LaVallee in 1996 in Burgundy, soon after they started their own label. In 2013, Mike and Cheri put everything on the line to acquire the ocean-view Bassi Vineyard near Avila Beach. It was the destination they'd always been seeking—a singular vineyard that they could steward with holistic and meticulous viticulture.

Bassi Vineyard soils are marine in origin. These soils are low in organic material. The underlying bedrock is hard marine sandstone through which the vine roots can barely pass. Yields are inherently limited, producing fruit with natural intensity and vivid site expression.

Bassi Vineyard is farmed organically with biodynamic inputs. These practices are observed, first and foremost, because they help make better wine. No stone is unturned in that pursuit. What is great for the wine is also good for the land and the surrounding environment, so the rewards are ample for keeping everything in balance. No certification has been pursued. All recent plantings have been own rooted. United States

Mike

Pinot Noir, Chardo

Orc