



Winemaker: Scott Shapley

Appellation: Santa Lucia Highlands

Farming: Sustainable (SIP Certified)

Clones: Pisoni, 667, Calera, 23

Harvest: September 16 - October 1, 2024

Oak: 100% French oak, 67% new

Aging: 10 months in barrel

Alcohol: 14.7%

Acid: 3.57 pH

Production: 385 cases made

2024: 96 pts, *Jeb Dunnuck*

2023: #83 Top 100 Wines, *James Suckling*

2022: #19 Top 100 Wines, *Jeb Dunnuck*

Best Central Coast Pinot Noir,

Robb Report

2021: 95 pts, *Jeb Dunnuck*



2024 ROSELLA'S VINEYARD PINOT NOIR

ROSELLA'S VINEYARD

Rosella's Vineyard is the first property we planted to vine, and is the northernmost of our vineyards. Planted in 1996, it wraps around our family home and is named for Rosella, Gary's wife. Its rows are often laced with fog and plush lemon trees flank its western edge. The sandy loam soil allows good drainage, encouraging deep vine roots that add complexity in the wines. Our wines from Rosella's Vineyard are known for their expressive aromatics and smooth suppleness on the palate.

WINEMAKER NOTES

Surrounding our family home, Rosella's is our northernmost and most fog-drenched vineyard. Its long, cool growing season produces Pinot Noir defined by supple texture, lifted red fruit, and a graceful balance of richness and elegance. The 2024 shows dark cherry, leather, and lavender pastille with bright red fruit bringing freshness across the palate. Savory olive and a subtle earthy character carry through the long, polished finish. A recent reflection of the vineyard's longstanding reputation, the previous vintage was named among James Suckling's Top 100 Wines of the USA.

VINTAGE SUMMARY

The 2024 vintage opened with a return to normal winter rainfall at approximately 13 inches. While our region remains inherently cool, the summer brought a run of 85+ degree days compared to especially cool recent vintages like 2023 and 2025. A brief burst of heat around Labor Day initiated harvest in our earlier-ripening blocks, and was followed by a cool, steady Fall that extended hangtime and allowed flavors to deepen. These conditions produced a harvest that unfolded in two distinct phases: early lots offered vibrant, juicy fruit with bright natural acidity, while later lots had developed concentrated flavors and richer textures. Together, these contrasting components created exceptional blending opportunities in the cellar.

32070 River Rd, Santa Lucia Highlands, CA 93960

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2023 ROSELLA'S VINEYARD PINOT NOIR

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WINEMAKER NOTES

Enveloped in morning fog and rooted around our family home, Rosella's Vineyard gives rise to Pinot Noir of singular elegance and expressive detail. This vintage opens with layered red berry, cherry cream, and floral perfume, accented by jasmine tea and hints of leather. The medium-full palate is supple and textured, with a saline thread, subtle richness, and generous depth. A long, lifted finish lingers with the vineyard's hallmark sensuality.

VINTAGE SUMMARY

The 2023 season rewarded patience and precision. Generous winter rains of 22.5 inches, well above our typical 14 inches, replenished vines and fostered healthy canopies, minimizing irrigation needs. Budbreak, bloom, and veraison arrived about two weeks later than average. A mild spring and summer gave way to a long, gentle ripening period. A brief warm spell in early October pushed the fruit to optimal ripeness, leading to a brisk harvest that was later than normal. In the cellar, fermentations were slow and steady, allowing the wines to develop beautifully.

Winemaker: Scott Shapley
Appellation: Santa Lucia Highlands
Farming: Sustainable (SIP Certified)

Clones: Pisoni, 667, 777, 23
Harvest: October 5 - 14, 2023
Oak: 100% French oak, 62% new
Aging: 10 months in barrel
Alcohol: 14.7%
Acid: 3.65 pH
Production: 455 cases made

2023: #83 Top 100 Wines, *James Suckling*

2022: #19 Top 100 Wines, *Jeb Dunnuck*
Best Central Coast Pinot Noir,
Robb Report

2021: 95 pts, *Jeb Dunnuck*

2020: Not produced due to wildfires

2019: 95 pts, *Wine Enthusiast*

2018: 96 pts, *Jeb Dunnuck*

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