

Winemaker: Scott Shapley
Appellation: Santa Rita Hills
Farming: Sustainable (SIP

Certified)

Harvest: October 9, 2023

Oak: 100% French oak, 57% new

Aging: 10 months in barrel

Alcohol: 14.9% Acid: 3.7 pH

Production: 214 cases made

2023: 95 pts, Wine Enthusiast

2022: 94 pts, Lisa Perrotti-Brown, MW

94 pts, Jeb Dunnuck

2021: **94**+ **pts**, Jeb Dunnuck

93 pts, Wine Spectator

2020: 93 pts, Wine Enthusiast

93 pts, Antonio Galloni's Vinous



2023 CLOS PEPE VINEYARD PINOT NOIR

CLOS PEPE VINEYARD

Clos Pepe Vineyard, founded by Steve Pepe, quickly became a benchmark for quality in the Sta. Rita Hills. Nestled in an east-west valley just miles from the Pacific Ocean, the vineyard benefits from morning fog, bright sunshine, and cooling afternoon breezes. The sandy loam and calcareous shale soils add complexity and minerality, while the long growing season allows grapes to ripen slowly while retaining fresh acidity. The vineyard has been meticulously maintained with sustainable, organic, and biodynamic farming practices. The result is wines that balance power and elegance, reflecting the unique terroir of Sta. Rita Hills. ROAR Wines began working with Clos Pepe in 2020 after the red wine vintage was lost to the lightning complex fires.

WINEMAKER NOTES

Only our fourth release from this iconic Santa Rita Hills property, this wine offers a rich and inviting profile. Aromas of cherry, red fruit, and graphite set the stage. On the palate, darker fruit tones of dark berry and cherry dominate, complemented by hints of caramel and ripe melon through the mid-palate. The finish is lush and balanced, with full fruit, a toasty edge, and grippy, textured tannins. Bright acidity enhances the wine's depth and length. Here at Clos Pepe, the Hall family showcases their commitment to holistic wine growing.

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.

32070 River Rd, Santa Lucia Highlands, CA 93960 contact@roarwines.com (800) 540-ROAR www.roarwines.com