



2023 ROSELLA'S VINEYARD CHARDONNAY

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

From our northernmost Chardonnay site, this cool-climate vineyard ripens slowly, building layers of flavor and vibrant natural acidity. The palate is lush and viscous, opening with citrus blossom and orange candy before unfolding into rose petals, grapefruit zest, and hints of toasted marshmallow. Bright mineral notes and white florals linger on the finish. Balanced and expressive, it captures Rosella's signature grace with a silky, seamless texture.

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)

Harvest: October 21, 2023

Oak: 100% French oak, 30% new

Aging: 15 months in barrel

Alcohol: 14.7%

Acid: 3.4 pH

Production: 242 cases made

2023: 97 pts, Jeb Dunnuck

2022: 96 pts, Jeb Dunnuck

2021: 96 pts, Jeb Dunnuck

2020: 94 pts, Jeb Dunnuck

2019: 96 pts, Jeb Dunnuck

2018: 96 pts, Jeb Dunnuck

2017: 94 pts, Jeb Dunnuck

2016: 94 pts, Jeb Dunnuck