

Winemaker: Scott Shapley

**Appellation:** Santa Lucia Highlands

Farming: Sustainable (SIP

Certified)

Harvest: November 3, 2023

Oak: 100% French oak, 25% new

**Aging:** 14 months in barrel

**Alcohol**: 14.8% **Acid**: 3.63 pH

Production: 185 cases made

2023: 96 pts, Lisa Perrotti-Brown, MW

2022: 95 pts, Lisa Perrotti-Brown, MW

2021: 95 pts, Lisa Perrotti-Brown, MW

**2020:** Not produced due to CA wildfires

2019: 93 pts, Wine Spectator

2018: 95 pts, Antonio Galloni's Vinous

**2017**: **96 pts**, *Jeb Dunnuck* **2016**: **94 pts**, *Jeb Dunnuck* 



## 2023 ROSELLA'S VINEYARD SYRAH

## **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 the cool, fog-drenched slopes surrounding our family home, this Syrah reveals the depth of Rosella's Vineyard. Dense black fruit, anise, and spice lead into a medium-full palate layered with graphite, leather, and ripe blueberry. Cassis and dried herbs add lift and nuance, while the finish lingers with dark fruit and savory aromatics. Balanced and structured, it nods to the Northern Rhône while capturing the purity and plush fruit of the Santa Lucia Highlands.

## 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.