



ROAR

2024 PISONI VINEYARD PINOT NOIR

PISONI VINEYARD

We source Pinot Noir from this mountain site through our longtime partnership with the Pisoni family. Tucked into the southern mountains of the Santa Lucia Highlands, the Pisoni family has meticulously farmed this high-elevation site since Gary Pisoni first planted vines in 1982. He was one of the very first to pioneer Pinot Noir in our appellation, believing it had great potential for quality. Here the rugged terrain has thin soils of granite and gravelly loam, with bits of schist and quartz. All this, to produce low yields and tiny clusters that translate into depth and intensity in the wines.

WINEMAKER NOTES

Planted in 1982 and farmed by our longtime friends, the Pisoni family, this iconic vineyard produces some of the Santa Lucia Highlands' most powerful and structured Pinot Noir. Our rows lie in the heart of the vineyard, where the old vines deliver remarkable depth and concentration. The 2024 is dark, full-bodied, and expansive, with black cherry, forest floor, and winter spice forming a savory frame for its concentrated fruit. Balanced acidity keeps the wine lifted, while integrated tannins provide structure and preserve its seamless texture. The previous vintage was ranked #13 among Wine Enthusiast's Top 100 Wines of the Year.

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.

Winemaker: Scott Shapley

Appellation: Santa Lucia Highlands

Farming: Sustainable (SIP Certified)

Harvest: September 30, 2024

Clones: Pisoni clone

Oak: 100% French oak, 67% new

Aging: 10 months in barrel

Alcohol: 14.8%

Acid: 3.68 pH

Cases: 304 cases made

2024: 96 pts, *Wine Enthusiast*

2023: #13 Top 100 Wines & 97 pts,

Wine Enthusiast

2022: 97 pts, *Wine Enthusiast*

2021: 96 pts, *Jeb Dunnuck*

32070 River Rd, Santa Lucia Highlands, CA 93960

contact@roarwines.com (800) 540-ROAR www.roarwines.com



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WINEMAKER NOTES

From the rugged southern mountains of the Santa Lucia Highlands, this Pinot Noir channels the intensity and wild beauty of Pisoni Vineyard. Aromas of black cherry, forest floor, and brooding dark fruit lead into a medium-full palate layered with sautéed mushroom, evergreen, and leather. A long finish is framed by supple tannins and balanced acidity. In 2023, low yields and tiny clusters delivered the wine's hallmark concentration, structure, and depth.

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 12, 2023
Clones: Pisoni clone
Oak: 100% French oak, 67% new
Aging: 10 months in barrel
Alcohol: 14.8%
Acid: 3.65 pH

2023: #13 Top 100 Wines & 97 pts,
Wine Enthusiast
2022: 97 pts, *Wine Enthusiast*
2021: 96 pts, *Jeb Dunnuck*
2020: Not produced due to CA wildfires
2019: #87 Top 100 Wines & 96 pts,
Jeb Dunnuck
2018: #37 Top 100 Wines & 98 pts,
Jeb Dunnuck
2017: 97 pts, *Wine Enthusiast*

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