



ROAR

2024 GARYS' VINEYARD PINOT NOIR

GARYS' VINEYARD

Established on a handshake between two lifelong friends, Garys' Vineyard was planted in 1997 and quickly rose to fame as a desirable source for quality Pinot Noir. This vineyard exemplifies the enduring friendship and farming partnership between Gary Franscioni and Gary Pisoni, now carried on by their four sons. Standing at the foot of the vineyard, the fifty acres of rows progress in a "V" shape over the rocky alluvial soil, up toward the Highlands' summit. Planted completely to Pinot Noir, Garys' Vineyard is known for bold, spicy aromatics and rich berry flavors that only improve over time.

WINEMAKER NOTES

From a vineyard whose origins are rooted in friendship and foresight, this Pinot Noir delivers the depth and authority that has made the site legendary. Aromas of dense blackberry, cola, dark wood, and tobacco create an enveloping richness that draws you in. The medium-full palate is vibrant and layered, unfolding with black cherry, blackberry pastille, and savory undertones of leather. Lifted acidity and broad, supportive tannins carry the wine through a long, resonant finish, capturing the richness and gravitas that define this celebrated site.

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: Sept. 12- October 2, 2024

Clones: Pisoni, Calera

Oak: 100% French oak, 67% new

Aging: 10 months in barrel

Acid: 3.61 pH

Alcohol: 14.8%

2024: Not yet rated

2023: 96 pts, *Wine Enthusiast*

2022: Top 100 Wines, *Wine Enthusiast*

Top 100 Wines, *Vinous*

2021: 97 pts, *Wine Enthusiast*

2020: Not produced due to CA wildfires

2019: 95 pts, *Jeb Dunnuck*

32070 River Rd, Santa Lucia Highlands, CA 93960

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Winemaker: Scott Shapley

Appellation: Santa Lucia Highlands

Farming: Sustainable (SIP Certified)

Harvest: Sept. 29 - October 13, 2023

Clones: Pisoni, Calera

Oak: 100% French oak, 65% new

Aging: 10 months in barrel

Acid: 3.6 pH

Alcohol: 14.9%

2023: 96 pts, *Wine Enthusiast*

2022: Top 100 Wines, *Wine Enthusiast*

Top 100 Wines, *Vinous*

2021: 97 pts, *Wine Enthusiast*

2020: Not produced due to CA wildfires

2019: 95 pts, *Jeb Dunnuck*

2018: 95 pts, *Antonio Galloni's Vinous*



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WINEMAKER NOTES

Grown and meticulously farmed by the Franscioni and Pisoni families, this bottling exudes pedigree and depth. Aromas of cola, dark wood, tobacco, dark cherry, and blackberry draw you in. The medium-full body is lush and inviting, with blackberry and earthy edges on the palate's front, transitioning to tobacco leaf, cola, and dark berry at the core. A smooth, unctuous finish lingers with lifted red fruit. Balanced acidity and supple, structured tannins evoke the charm of a 19th-century library.

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.

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