



Winemaker: Scott Shapley

Appellation: Santa Lucia Highlands

Farming: Sustainable (SIP Certified)

Clones: Pisoni, 667, Calera, 23

Harvest: September 16 - October 1, 2024

Oak: 100% French oak, 67% new

Aging: 10 months in barrel

Alcohol: 14.7%

Acid: 3.57 pH

Production: 385 cases made

2024: 96 pts, *Jeb Dunnuck*

2023: #83 Top 100 Wines, *James Suckling*

2022: #19 Top 100 Wines, *Jeb Dunnuck*

Best Central Coast Pinot Noir,

Robb Report

2021: 95 pts, *Jeb Dunnuck*



2024 ROSELLA'S VINEYARD PINOT NOIR

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

Surrounding our family home, Rosella's is our northernmost and most fog-drenched vineyard. Its long, cool growing season produces Pinot Noir defined by supple texture, lifted red fruit, and a graceful balance of richness and elegance. The 2024 shows dark cherry, leather, and lavender pastille with bright red fruit bringing freshness across the palate. Savory olive and a subtle earthy character carry through the long, polished finish. A recent reflection of the vineyard's longstanding reputation, the previous vintage was named among James Suckling's Top 100 Wines of the USA.

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.

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ROSELLA'S VINEYARD PINOT NOIR

TECH NOTE ARCHIVE

Vintage	Harvest	Days on Skins	Time in Barrel	Oak	Alc.	Bottle Date	Clones	pH	Growing Season
2024	9/16/24 - 10/1/24	20-24 days	10 months	French; 67% new (Remond, Francois Frerer, Billon, Cadus, Latour)	14.7%	8/14/25	Pisoni, 667, Calera, 23	3.57	Small berries with thick skins promoted wines with structure and deep character. Harvest unfolded in two phases with early lots bringing vibrant, juicy fruit and bright natural acidity, while later picks developed greater concentration and richer textures.
2023	10/5/23 - 10/14/23	24 - 29 days	10 months	French; 62% new (Remond, Francois Frerer, Latour, Cadus, Billon)	14.7%	8/7/24	Pisoni, 667, 777, 23	3.65	Generous winter rains replenished vines. Budbreak, bloom, and veraison occurred 2 weeks later than average. Cool and mild spring and summer. Long hangtime with our latest harvest since 1999.
2022	9/3/2 - 9/16/22	22 - 31 days (avg. 22)	10 months	French; 65% new (Remond, Francois Frerer, Damy, Billon)	14.7%	8/2/23	Pommard, Pisoni, 23, 667, 777	3.62	Low yields. Warm spring and summer punctuated by a labor day heat wave. Earlier than average harvest was aided by quicker ripening clusters due to low yields.
2021	9/22/21 - 10/9/21	23 - 35 days (most lots 23 - 26)	10 months	French; 68% new (Remond, Francois Frerer, Cadus, Billon, Ermitage)	14.8%	8/4/22	667, 777, 23, Pisoni, Pommard	3.65	Fruit was dropped early in 2020, so vines entered the vintage with little stress. Low rainfall with growing milestones tracking 2-3 weeks behind. Very even temperatures and balanced wines.
2020	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Not produced due to California wildfires.
2019	9/16/19 - 9/27/19	18 - 26 days	10 months	French; 67% new (Remond, Francois Frerer, Ermitage, Cadus)	14.8%	8/8/20	667, 777, 23, Pisoni, Pommard	3.68	Cool temperatures and heavier-than-average fog cover, conditions that encouraged slow, even ripening. A late rise in warmth brought the vines into perfect balance for harvest. Elegant and polished wines.
2018	9/21/18 - 10/6/18	20 - 28 days	10 months	French; 63% new (Francois Frerer, Remond, Ermitage, Cadus, Latour)	14.7%	8/6/19	667, 777, 23, Pisoni, Pommard	3.69	Cool spring, slightly less than average rainfall. Perfect fruit set, warm days and cool nights during the summer. A cool fall allowed for a classic harvest with optimal conditions.
2017	9/4/17 - 9/13/17	23 - 31 days	10 months	French; 65% new (Remond, Francois Frerer, Latour, Ermitage, Cadus, Seguin Moreau)	14.8%	7/11/18	667, 777, 23, 113, Pisoni, Pommard	3.74	Above average. winter and spring rain. Dry and cool summer with cool nights. A significant labor day heat wave accelerated harvest. Active canopy management and picking decisions preserved freshness.
2016	9/5/16 - 9/17/16	21 - 26 days	10 months	French; 61% new (Remond, Francois Frerer, Ermitage, Latour)	14.6%	8/10/17	667, 777, 23, Pisoni, Pommard	3.73	First non-drought year since 2012. Extended harvest time frame with clean and ripe fruit.
2015	8/31/15 - 9/9/15	22-37 days	10 months	French; 69% new (Francois Frerer, Remond, Ermitage, Seguin Moreau, Latour, Cadus)	14.5%	8/8/16	Pommard, Pisoni, 667, 777, 115, 23	3.67	An unusually warm winter spawned an early budbreak 2-weeks ahead of normal. A cold spell during flowering resulted in shatter leading to a light crop with small berries. A dry summer followed with an early harvest.
2014	9/9/14- 9/18/14	26 days	10 months	French; 55% new (Remond, Francois Frerer, Ermitage, Seguin Moreau)	14.7%	August 2015	Pommard, Pisoni, 667, 777	3.71	A similar season to 2013, with moderate-to-low yields and small, healthy berries that concentrated flavor and structure. An early harvest produced wines with ripe fruit, freshness, and strong aging potential.
2013	9/24/13 - 10/1/13	21 - 30 days	10 months	French; 66% new	14.9%	8/13/14	Pomard, Pisoni, 667, 777	3.78	Warm and dry conditions led to early flowering and an early harves with generous yields. The wines boasted ripe fruit with good ageing potential.