



2024 SIERRA MAR VINEYARD GRENACHE

SIERRA MAR VINEYARD

Sierra Mar is the southernmost site that our family owns and manages. It is our highest in elevation at up to 1,100 feet above sea level. In 2007, Gary Francioni painstakingly planted it, and drilled a well which pumps water three miles up the hillsides to make irrigation possible. The heavily sloped terrain and thin soils encourage deep root systems and drainage. Its elevation often places Sierra Mar around the fogline, adding to its diversity and mystique. This slightly warmer site also experiences heavy winds in the afternoon along with cooler nights help retain natural acidity.

WINEMAKER NOTES

With only a single barrel and 23 cases produced, the 2024 Sierra Mar Grenache is our smallest release of the vintage. With a darker profile than recent years, it retains the red-fruited character that defines the wine, opening with dark strawberry, rhubarb, and lifted herbs. The supple, medium-bodied palate deepens into leather, sarsaparilla, and root-herb spice, adding a savory edge. Bright red cherry carries through the long, mouthwatering finish.

VINTAGE SUMMARY

The vintage began with low rainfall totaling 13 inches. Summer brought a stretch of warmer 85-degree days, when compared to the cool 2023 and 2025 seasons. A brief burst of heat around Labor Day initiated harvest in our earlier-ripening blocks, and was followed by a cold September that extended hangtime.

Winemaker: Scott Shapley

Appellation: Santa Lucia Highlands

Farming: Sustainable (SIP Certified)

Clones: Alban

Harvest: October 9, 2024

Time on Skins: 21 days

Oak: 100% neutral French oak

Aging: 10 months in barrel

Alcohol: 14.9%

Acid: 3.85 pH

Production: 23 cases made (1 barrel)

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TECH NOTE ARCHIVE

Vintage	Harvest	Days on Skins	Ageing	Alc.	Clones	pH	Growing Season
2024	10/9/24	21 days	10 months in neutral French oak	14.9%	Alban	3.85	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	11/3/23	26 days	10 months in neutral French oak	14.9%	Alban	3.85	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	10/20/22	21 days	10 months in neutral French oak	14.5%	Alban	3.64	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	10/23/21	25 days	15 months in neutral French oak	15%	Alban	3.89	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	Not produced due to California wildfires
2019	10/31/19	18 days	10 months in neutral French oak	14.5%	Alban	3.67	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	10/24/18	21 days	16 months in neutral French oak	14.4%	Alban	3.85	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	10/14/17	35 days	15 months in neutral French oak	14.9%	Alban	3.76	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	10/11/16	17 days	16 months in neutral French oak	14.4%	Alban	3.85	First non-drought year since 2012. Extended harvest time frame with clean and ripe fruit.