



ROAR

2024 SANTA LUCIA HIGHLANDS CHARDONNAY

APPELLATION

The Santa Lucia Highlands AVA benefits from a rare combination of abundant sunshine and a powerful cooling influence from Monterey Bay's deep submarine canyon. The daily afternoon winds, reaching up to 25 mph, slow down ripening, enhance phenolic development, and create wines with exceptional depth, balance, and aging potential. The long growing season, free from the threat of fall rains, allows winemakers to achieve optimal ripeness while preserving vibrant acidity.

WINEMAKER NOTES

This appellation blend draws from our Rosella's, Soberanes, and Sierra Mar vineyards, reflecting the generous, expressive character of the 2024 vintage. Aromas of tropical fruit and stone fruit are gently lifted by floral notes and a touch of cream. The medium-bodied palate is smooth and delicately lush, unfolding with citrus, stone fruit, and subtle caramel. A saline-edged finish of lemon and honeysuckle brings balance, freshness, and immediate appeal.

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)

Clones: 76, 95, 96, Monty, Wente, Hyde

Harvest: August 27 - October 2, 2024

Oak: 100% French oak, 37% new

Aging: 14 months in barrel

Acid: 3.50 pH

Alcohol: 14.7%

2024: 94 pts & Editors' Choice,

Wine Enthusiast

2023: 94 pts, *International Wine Report*

93 pts, *Vinous*

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SANTA LUCIA HIGHLANDS CHARDONNAY

TECH NOTE ARCHIVE

Vintage	Harvest	Time in Barrel	Oak	Alc.	Bottle Date	Clones	pH	Growing Season
2024	9/10/24 - 10/2/24	14 months	French; 37% new (Cadus, Francois Frerer)	14.7%	12/10/25	76, 95, 96, Monty, Wente, Hyde	3.5	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	10/7/23 - 10/21/23	15 months	French; 32% new (Cadus, Latour, Damy, Francois Frerer)	14.7%	1/21/25	76, 95, 96, Monty, Wente, Hyde	3.47	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	9/5/22 - 10/2/22	16 months	French; 20% new	14.7%	1/16/24	TBD	3.42	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	9/21/21 - 10/14/21	14 months	French; 44% new (Latour, Francois Frerer, Damy, Cadus)	14.7%	11/30/22	96, 76, Hyde, Monty, Wente	3.42	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	9/11/20 - 10/9/20	15 months	50% new (Francois Frerer, Cadus)	14.5%	1/18/22	96, 76, Monty, Wente	3.47	What began as a healthy crop under temperate conditions changed late in the season, when wildfires ultimately resulted in the loss of the red wine vintage. For our whites, ultra-light pressing minimized skin contact and preserved the purity of the juice, resulting in fresh, high-quality wines.
2019	9/19/19 - 10/15/19	14 months	French; 21% new (Cadus, Francois Frerer, Latour)	14.7%	12/15/20	96, 76, Hyde, Monty, Wente	3.52	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	9/12/18 - 10/12/18	14 months	French; 44% new (Francois Frerer, Latour, Cadus)	14.6%	12/8/19	96, Hyde, Monty, Wente	3.54	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	9/5/17 - 9/25/17	14 months	French; 28% new (Francois Frerer, Latour, Cadus)	14.5%	12/10/18	96, Hyde, Monty, Wente	3.49	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	9/16/16 - 9/22/16	13 months	French; 40% new (Francois Frerer, Latour, Cadus)	14.6%	11/14/17	96, Hyde, Monty	3.52	First non-drought year since 2012. Extended harvest time frame with clean and ripe fruit.
2015	9/4/15 - 9/11/15	14 months	French; 31% new (Francois Frerer, Latour, Cadus)	14.6%	12/16/16	96, Hyde, Monty	TBD	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	9/2/14 - 9/24/14	15 months	French; 41% new (Latour, Francois Frerer)	14.7%	Dec. 2015	96, Hyde, Monty	3.48	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	9/5/13 - 10/4/13	11 months	100% French; 34% new	14.7%	8/16/14	96, Hyde, Montrachet	3.51	Warm and dry conditions led to early flowering and an early harvest with generous yields. The wines boasted ripe fruit with good ageing potential.