



ROAR

2024 ROSELLA'S VINEYARD CHARDONNAY

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

Coming soon. Wine to be released Fall 2026.

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: 76, 96

Harvest: October 1, 2024

Oak: 100% French oak, 40% new

Aging: 14 months in barrel

Alcohol: 14.7%

Acid: 3.52 pH

Cases: 212 cases produced

2024: 95 pts, *Jeb Dunnuck*

2023: 97 pts, *Jeb Dunnuck*

2022: 96 pts, *Jeb Dunnuck*

2021: 96 pts, *Jeb Dunnuck*



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WINEMAKER NOTES

From our northernmost Chardonnay site, this cool-climate vineyard ripens slowly, building layers of flavor and vibrant natural acidity. The palate is lush and viscous, opening with citrus blossom and orange candy before unfolding into rose petals, grapefruit zest, and hints of toasted marshmallow. Bright mineral notes and white florals linger on the finish. Balanced and expressive, it captures Rosella's signature grace with a silky, seamless texture.

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 21, 2023
Oak: 100% French oak, 30% new
Aging: 15 months in barrel
Alcohol: 14.7%
Acid: 3.4 pH

2023: 97 pts, *Jeb Dunnuck*
94 pts, *Wine Spectator*
94 pts, *Lisa Perrotti-Brown, MW*
2022: 96 pts, *Jeb Dunnuck*
95+ pts, *Lisa Perrotti-Brown, MW*
94 pts, *Wine Spectator*

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