



Winemaker: Scott Shapley

Appellation: Santa Lucia Highlands

Farming: Sustainable (SIP Certified)

Clones: Alban, 53% whole cluster

Harvest: October 9, 2024

Oak: 100% French oak, 40% new

Aging: 14 months in barrel

Alcohol: 14.8%

Acid: 3.69 pH

Production: 123 cases made

2024: 96 pts, *Lisa Perrotti-Brown, MW*

2023: 96 pts, *Lisa Perrotti-Brown, MW*

2022: 95 pts, *Lisa Perrotti-Brown, MW*

2021: 95 pts, *Lisa Perrotti-Brown, MW*



2024 ROSELLA'S VINEYARD SYRAH

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

The 2024 Syrah reveals one of the darker and more exotic sides of Rosella's, showing notable concentration and spice. It opens with cassis, violet, and licorice, creating an aromatic and expressive first impression. The medium-full palate is textured and echoes the nose, unfolding into lifted notes of dark rose and anise. Supportive acidity brings energy and lift through the long, savory 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.



ROSELLA'S VINEYARD SYRAH

TECH NOTE ARCHIVE

Vintage	Harvest	Days on Skins	Fermen-tation	Ageing	Alc.	Clones	pH	Growing Season
2024	10/9/24	23 days	53% whole-cluster	14 months in French oak; 40% new (Francois Frerer)	14.8%	Alban	3.69	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	29% whole-cluster	14 months in French oak; 25% new (Ermitage)	14.8%	Alban	3.63	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	45% whole-cluster	15 months in French oak; 40% new	14.7%	Alban 1, Bien Nacido	3.75	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	24 days	42% whole-cluster	15 months in French oak; 33% new (Francois Frerer, Ermitage)	14.8%	Alban, Bien Nacido	3.73	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	Not produced due to California wildfires
2019	10/19/19	20 days	60% whole-cluster	16 months in French oak; 30% new (Ermitage)	14.6%	Alban, Bien Nacido	3.79	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	10/31/18	24 days	30% whole-cluster	16 months in French oak; 30% new (Francois Frerer, Ermitage)	14.8%	Alban, Bien Nacido	3.78	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	10/11/17	29 days	30% whole-cluster	15 months in French oak; 20% new (Ermitage)	14.5%	Alban, Bien Nacido	3.7	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	24 days	20% whole-cluster	15 months in French oak; 20% new (Ermitage)	14.8%	Alban, Bien Nacido	3.85	First non-drought year since 2012. Extended harvest time frame with clean and ripe fruit.
2015	9/28/15	31 days	TBD	15 months in French oak; 30% new (Francois Frerer, Ermitage)	14.4%	Alban, Bien Nacido	3.85	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	9/30/14 - 10/6/14	30 days	TBD	15 months in French oak; 40% new (Ermitage)	14.9%	Bien Nacido, Alban	3.8	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	10/4/13	29 days	30% whole-cluster	16 months in French oak; 25% new	15.2%	TBD	3.85	Warm and dry conditions led to early flowering and an early harvest with generous yields. The wines boasted ripe fruit with good ageing potential.