



2024 SOBERANES VINEYARD PINOT NOIR

SOBERANES VINEYARD

Just south of Garys' Vineyard, where windswept oak trees dot a rolling slope, lies Soberanes Vineyard. The vineyard is named after a local land grant that occurred the late 18th century, where nearly 9,000 acres were acquired for just 100 head of livestock. Another partnership between Gary Franscioni and Gary Pisoni, it was planted in 2008 with row orientation set to true north, compared to 10 degrees west of north in Garys' Vineyard. In the mornings you'll see a blanket of fog here, and in the afternoon the steady winds from the bay continue to keep vines cool when the sun is shining.

WINEMAKER NOTES

Named for the historic Spanish land grant on which it is planted, Soberanes sits beside Garys' Vineyard but has its own distinct character. Tighter rows running true north toward the sun promote concentration, while the site consistently gives us one of our juiciest and most expressive Pinot Noirs. The 2024 opens with blackberry perfume, clove, and savory charcuterie notes. Plush and energetic on the palate, it moves into black cherry and lifted herbs, with graphite and chaparral carrying through the long, fresh finish

VINTAGE SUMMARY

The 2024 vintage opened with a return to normal winter rainfall, approximately 12–14 inches. While our region remains inherently cool, the summer brought a run of warmer days compared to especially cool recent vintages like 2023 and 2025. A short burst of heat around Labor Day jump-started ripening in our earlier ripening blocks. Cooler fall weather followed, extending hangtime and allowing flavors to deepen on the vine. The result was a harvest that unfolded in two distinct phases: early lots showed vibrant, juicy fruit with bright natural acidity and a softer profile, while later picks developed more concentrated flavors, richer textures, and layered complexity. Together, these contrasting elements created exceptional blending opportunities in the cellar.

Winemaker: Scott Shapley

Appellation: Santa Lucia Highlands

Farming: Sustainable (SIP Certified)

Harvest: September 31 - October 9, 2024

Clones: 667, Pisoni

Oak: 100% French oak, 69% new

Aging: 10 months in barrel

Alcohol: 14.7%

Acid: 3.63 pH

Production: 280 cases made

2024: 96 pts, *Jeb Dunnuck*

2023: 95 pts, *Wine Enthusiast*

2022: 95 pts, *Wine Enthusiast*

2021: 94 pts, *Antonio Galloni's Vinous*

2020: Not produced due to CA wildfires

2019: 95 pts, *Jeb Dunnuck*

32070 River Rd, Santa Lucia Highlands, CA 93960

contact@roarwines.com (800) 540-ROAR www.roarwines.com



SOBERANES VINEYARD PINOT NOIR

TECH NOTE ARCHIVE

Vintage	Harvest	Days on Skins	Time in Barrel	Oak	Alc.	Bottle Date	Clones	pH	Growing Season
2024	8/31/24 9/9/24	22 - 24 days	10 months	French; 69% new (Remond, Francois Frerer, Cadus, Damy, Latour, Billon)	14.7%	8/14/25	667, Pisoni	3.63	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	10/4/23	TBD	10 months	French; 67% new (Cadus, Remond, Billon, Damy)	14.7%	8/9/24	667, Pisoni	3.62	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	9/2/22 - 9/8/22	22 - 25 days	10 months	French; 69% new (Francois Frerer, Remond, Billon, Damy, Ermitage)	14.8%	8/3/23	667, Pisoni	3.71	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	9/23/21 - 9/27/21	18 - 24 days	11 months	French; 69% new (Remond, Francois Frerer, Ermitage, Cadus)	14.7%	8/24/22	Pisoni, 667	3.67	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	9/14/19 - 9/17/19	21 days	10 months	French; 71% new (Remond, Francois Frerer, Latour, Cadus);	14.8%	8/19/20	Pisoni, 667	3.71	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	9/17/18 - 9/20/18	22 - 23 days	10 months	French; 61% new (Francois Frerer, Ermitage, Remond, Cadus)	14.9%	8/7/19	Pisoni, 667	3.68	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	8/31/17	30 - 36 days	10 months	French; 67% new (Ermitage, Francois Frerer, Remond, Latour, Cadus, Seguin Moreau)	14.8%	7/11/18	Pisoni, 667	3.79	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	8/26/16 - 8/30/16	15 - 20 days	10 months	French; 74% new (Remond, Francois Frerer, Ermitage, Latour, Cadus, Seguin Moreau)	14.9%	8/8/17	Pisoni, 667	3.69	First non - drought year since 2012. Extended harvest time frame with clean and ripe fruit.
2015	8/18/15	22 days	10 months	French; 67% new (Remond, Francois Frerer, Latour, Cadus, Seguin Moreau)	14.2%	7/8/16	Pisoni, 667	3.64	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	9/8/14	25 days	11 months	French; 53% new (Francois Frerer, Ermitage, Remond, Seguin Moreau, Latour)	14.7%	August 2015	Pisoni	3.72	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	9/7/13 - 9/24/13	18 - 30 days	11 months	French; 70% new	14.9%	8/14/14	Pisoni	3.75	Warm and dry conditions led to early flowering and an early harvest with generous yields. The wines boasted ripe fruit with good ageing potential.