



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*

32070 River Rd, Santa Lucia Highlands, CA 93960

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



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WINEMAKER NOTES

This appellation blend reflects the cool climate of the vintage and is blended from our Rosella's, Soberanes, and Sierra Mar vineyards. Aromas of light tropical fruit, orange blossom, and a touch of cream and honey leap from the glass. Medium-full bodied, the palate offers a balance of citrus zest, wet stone, and lychee, leading to a creamy and toffee-infused finish. With balanced acidity, this is an elegant wine that begs for immediate enjoyment.

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Winemaker: Scott Shapley

Appellation: Santa Lucia Highlands

Farming: Sustainable (SIP Certified)

Harvest: October 7 - 21, 2023

Oak: 100% French oak, 32% new

Aging: 15 months in barrel

Alcohol: 14.7%

Acid: 3.47 pH

2023: 94 pts, *International Wine Report*

93 pts, *Vinous*

93 pts, *JamesSuckling.com*

2022: 91 pts, *Robert Parker*

91 pts, *Vinous*

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