



# ROAR

## 2024 SANTA LUCIA HIGHLANDS CHARDONNAY

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### 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:** *not yet rated*

**2023:** 94 pts, *International Wine Report*

93 pts, *Vinous*

93 pts, *JamesSuckling.com*

32070 River Rd, Santa Lucia Highlands, CA 93960

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



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### APPELLATION

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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.

### 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 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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