



2024 SIERRA MAR VINEYARD CHARDONNAY

SIERRA MAR VINEYARD

Sierra Mar is the southernmost site that our family owns and manages. It is our highest in elevation at up to 1,100 feet above sea level. In 2007, Gary Franscioni painstakingly planted it, and drilled a well which pumps water three miles up the hillsides to make irrigation possible. The heavily sloped terrain and thin soils encourage deep root systems and drainage. Its elevation often places Sierra Mar around the fogline, adding to its diversity and mystique. This slightly warmer site also experiences heavy winds in the afternoon along with cooler nights help retain natural acidity.

WINEMAKER NOTES

This high-elevation Chardonnay shows a more savory, aromatic expression shaped by its rugged site. Aromas of orange cream and Piccholine olive are framed by savory herbs, forest floor, and saline minerality. The medium-bodied palate is fresh and integrated, carrying citrus, lemon cream, and dried herbs over a subtle structure. The finish is bright with lemon zest and a hint of white pepper, balancing fruit and savory elements in a style that is rich and compelling today and built to age.

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: Hyde, 95, 96, Wente, Monty

Harvest: September 10 - 16, 2024

Oak: 100% French oak, 40% new

Aging: 14 months in barrel

Acid: 3.42 pH

Alcohol: 14.7%

2024: *not yet rated*

2023: 95 pts, *Jeb Dunnuck*

2022: 96 pts, *Lisa Perrotti-Brown, MW*

2021: 94 pts, *Jeb Dunnuck*

2020: *Not produced due to CA wildfires*

2019: 94 pts, *Wine Enthusiast*

2018: 95 pts, *Jeb Dunnuck*

32070 River Rd, Santa Lucia Highlands, CA 93960

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



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WINEMAKER NOTES

This high-elevation Chardonnay boasts a lifted mineral nose with hints of Piccholine olive, orange blossom, and guava. The palate delivers vibrant citrus, light herbs, and fresh wheatgrass, layered with lemon, white pepper, and a mineral backbone. A bright and honeyed-finish balances its acidity and light tannins, creating a harmonious blend of fruity and savory elements that can be enjoyed over many years.

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)

Clones: Hyde, 95, 96, Wente, Monty

Harvest: October 10 - 21, 2023

Oak: 100% French oak, 42% new

Aging: 14 months in barrel

Acid: 3.52 pH

Alcohol: 14.8%

2023: 95 pts, *Jeb Dunnuck*

2022: 96 pts, *Lisa Perrotti-Brown, MW*

2021: 94 pts, *Jeb Dunnuck*

2020: *Not produced due to CA wildfires*

2019: 94 pts, *Wine Enthusiast*

2018: 95 pts, *Jeb Dunnuck*

2017: 96 pts, *Jeb Dunnuck*

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