

Winemaker: Scott Shapley

Appellation: Santa Lucia Highlands **Farming:** Sustainable (SIP Certified)

Brix: 23.4

Harvest: October 20, 2022 **Time on Skins:** 21 days

Oak: 100% French oak, neutral

Aging: 10 months in barrel

Alcohol: 14.5% **Acid:** 3.64 pH

Production: 40 cases made



2022 SIERRA MAR VINEYARD GRENACHE



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

As an experiment, we planted a tiny plot of Grenache at the highest altitudes at Sierra Mar for maximum sun exposure, believing the grape could thrive in cool climates like ours. Grenache has a fruit-forward profile akin to Pinot Noir, though seen through a different lens. Expressive with soft, supple textures and complemented by bright strawberry and red cherry fruit, the wine shows hints of pepper and spice through the midpalate. ROAR is the exclusive producer of Sierra Mar Grenache.

VINTAGE SUMMARY

The 2022 season began with another unusually dry winter in the Highlands. We received 7.5 inches of rain, below our average of 10-14. Each seasonal marker came early, from bud break to veraison and then harvest, about two weeks ahead of "normal." For us and for growers across the Santa Lucia Highlands, the crop was light and produced less wine, but once again we're thrilled with the quality and structure that will lead to long aging potential. The wines showcase a feminine quality with our signature bright, fruit-forward flavors and beautiful texture.