

Winemaker: Scott Shapley

**Appellation:** Santa Lucia Highlands **Farming:** Sustainable (SIP Certified) **Harvest:** Sept. 29 - October 13, 2023 **Oak:** 100% French oak, 65% new

Aging: 10 months in barrel

**Alcohol**: 14.9% **Acid:** 3.6 pH

Production: 509 cases made

2023: Not yet rated

2022: Top 100 Wines, Wine Enthusiast

Top 100 Wines, Vinous

**2021: 97 pts**, Wine Enthusiast

**2020:** Not produced due to CA wildfires

**2019**: **95** pts, Jeb Dunnuck

2018: 95 pts, Antonio Galloni's Vinous

**2017: 95 pts,** *Wine Enthusiast* **2016: 97 pts,** *Jeb Dunnuck* 



## 2023 GARYS' VINEYARD PINOT NOIR



## **GARYS' VINEYARD**

Established on a handshake between two lifelong friends, Garys' Vineyard was planted in 1997 and quickly rose to fame as a desirable source for quality Pinot Noir. This vineyard exemplifies the enduring friendship and farming partnership between Gary Franscioni and Gary Pisoni, now carried on by their four sons. Standing a the foot of the vineyard, the fifty acres of rows progress in a "V" shape over the rocky alluvial soil, up toward the Highlands' summit. Planted completely to Pinot Noir, Garys' Vineyard is known for bold, spicy aromatics and rich berry flavors that only improve over time.

## **WINEMAKER NOTES**

Grown and meticulously farmed by the Franscioni and Pisoni families, this bottling exudes pedigree and depth. Aromas of cola, dark wood, tobacco, dark cherry, and blackberry draw you in. The medium-full body is lush and inviting, with blackberry and earthy edges on the palate's front, transitioning to tobacco leaf, cola, and dark berry at the core. A smooth, unctuous finish lingers with lifted red fruit. Balanced acidity and supple, structured tannins evoke the charm of a 19th-century library.

## **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.

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