

Winemaker: Scott Shapley

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

**Harvest:** October 16, 2023 **Oak:** Neutral French oak **Aging:** 10 months in barrel

**Alcohol**: 14.5% **Acid:** 3.72 pH

**Production**: 61 cases made

2023: 92 pts, Antonio Galloni's Vinous
2022: 93 pts, Lisa Perrotti-Brown, MW
2021: 92 pts, Antonio Galloni's Vinous
2020: Not produced due to CA wildfires
2019: 93 pts, Antonio Galloni's Vinous

2018: 92 pts, The Wine Advocate
2017: 92 pts, Antonio Galloni's Vinous

2016: (92-94) pts, Jeb Dunnuck



## **2023 SIERRA MAR VINEYARD VIOGNIER**



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

Viognier is another small plot produced in limited quantities from Sierra Mar Vineyard. An expressive, aromatic, and showy wine, it drinks wonderfully out of the gate yet boasts impressive aging potential for long-term cellaring. Apricot, jasmine tea and floral notes lead to a full mouthfeel and lightly creamy finish with an underlying zingy freshness. ROAR is the exclusive producer of Sierra Mar Viognier.

## **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.