

TECHNICAL NOTES

APPELLATION: Sonoma County

VARIETALS: 98% Pinot Noir and 2% Pinot Meunier

ALCOHOL: 14.5%

PH: 3.22

TA: 7.1 g/L

AGING: Stainless Steel and French Oak for 6 months





SMALL LOT SONOMA COUNTY ROSÉ 2023

ABOUT THE VINTAGE

2023 experienced one of the longest growing seasons in a decade or more. Winter and spring rains led to healthy, saturated soils. The mild, warm summer weather supported healthy canopy growth through bloom and set. Relatively cool weather throughout the growing season in tandem with an abundance of sunshine allowed grape skins to ripen slowly. Harvest kicked off around Labor Day and wrapped up by mid-November. The long harvest season, which provided extended hang time to develop flavors, led to an exceptional, high-quality, memorable vintage.

CONVERSATIONS WITH THE WINEMAKER

The grapes for this Rosé are grown throughout beautiful vineyards in the Sonoma County including Green Valley, Russian River Valley, and Sonoma Mountain. This region is known for its extended sunny growing season, minimal rain and cooler winters that help the grapes ripen evenly, providing bright acidity and red berry flavors. The wine was fermented in stainless steel tanks and French Oak for 6 months to capture the lovely aromatics of the Pinot Noir grape before being bottled on March 25, 2025.

WINE PROFILE

Our 2023 Sonoma County Rosé opens with vivid, vibrant fruit aromas of guava, peach, and watermelon. The palate is crisp and invigorating, showcasing a lively acidity balanced by luscious flavors of raspberry and nectarine. The finish is elegantly smooth and uplifting, leaving a clean and spirited impression.