

Raymond



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 2024

ABOUT THE VINTAGE

In 2024, vineyards experienced a growing season defined by plentiful winter and spring rains that replenished soil moisture, followed by a hot, dry summer with sustained, above-average temperatures. These conditions accelerated ripening and increased vine stress, resulting in smaller berries and lighter yields. While yields were down, the concentrated fruit delivered intense color, rich flavors, and firm tannin structure, with careful canopy management, irrigation, and well-timed harvests proving essential for maintaining balance and preserving natural acidity.

CONVERSATIONS WITH THE WINEMAKER

The grapes for this Rosé are grown throughout nine beautiful vineyards in the Sonoma County including Green Valley, Russian River Valley, and Sonoma Mountain. This region is known for its long, sun-filled growing season, limited rainfall, and cool winters, allowing the grapes to ripen gradually and evenly while developing bright acidity and vibrant 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 2024 Sonoma County Rosé greets the nose with bright, expressive aromas of guava, ripe peach, and fresh watermelon. The palate is lively and refreshing, with vibrant acidity supporting juicy layers of raspberry and nectarine. The finish is polished and graceful, leaving a light, refreshing impression that lingers pleasantly.