



2024 ROSÉ OF PINOT NOIR California

Vineyards

The most profound contributing factor to the outstanding quality of our California Rosé and the integrity to its varietal, is the diversity of its sourcing. We have found great quality in fruit throughout Northern California, including a small island set in the heart of the Delta. Ryer Island, only accessible by Ferry, sees extreme diurnal shifts in temperature throughout the season. The combination of the lots, which are picked and pressed early in the season, provide bright acidity and vibrant fruit, producing a seamless, mouth-watering Rosé.

Vintage

The growing season began with significant winter rainfall, replenishing soil moisture and supporting healthy vine development. A cool spring led to a slightly delayed bud break and flowering, but warm summer temperatures helped accelerate ripening. Harvest arrived earlier than expected in many regions, with an October heatwave further reducing yields but enhancing fruit concentration. The result is a vintage defined by small but intensely flavored grapes, leading to wines with remarkable depth and structure.

Composition

100% Pinot Noir

Winemaking

- Hand-picked
- Gently whole cluster pressed to stainless steel tanks
- Chilled and settled for 24 hours
- Native yeast fermentation

Tasting Notes

Vibrant and bright with racy acidity throughout, it has notes of watermelon, lemon zest, and freshly picked strawberries, with hints of Satsuma and rose petal on the finish.

Pairing Suggestion

Pairs well with shrimp po'boys and spicy remoulade, smoked salmon with capers and dill crème fraîche, watermelon and feta salad, or vegetable tartlets with goat cheese and caramelized onions.

Brix At Harvest ————— 22.1°

Total Acidity ————— 6.5 G/L

pH ————— 3.23

ALC ————— 12.5%

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