

SONOMA COAST ROSÉ 2024



TASTING NOTES — OUR 2024 ROSÉ OFFERS SPECTACULAR BALANCE, WITH BRIGHT, JUICY FRUIT GIVING WAY TO THE INTRIGUE OF SAVORY HERBS AND COMPELLING TEXTURES. HIGH-TONED FLORAL AROMAS ON THE NOSE SOAR OVER NOTES OF WILD STRAWBERRY AND WHITE RASPBERRY, STARFRUIT AND CARA CARA ORANGE, WITH A HINT OF SPICE. ON THE PALATE, VIBRANT ACIDITY ACCENTUATES CRUNCHY WHITE NECTARINE THAT EVOLVES INTO RIPER WHITE STONE FRUIT. THE GENEROUS FRUIT GIVES WAY TO A FOCUSED THREAD OF WET STONE MINERALITY THAT UNDERSCORES A PERSISTENT FINISH.

Vineyard:

Our Sonoma Coast Rosé of Pinot Noir is sourced from our organically farmed estate vineyard, Sea View Ridge, as well as several familyowned vineyards that share our farming philosophy and commitment to highlighting the purity of these coastal sites. This wine reflects the unique characteristics of our estates: coastal influence, topography, and distinctive soils.

Winemaking:

- Fermentation: Whole cluster press, native fermentation
- Aging: 100% stainless steel

Technical Information:

- Varietal: 100% Pinot Noir
- Appellation: Sonoma Coast
- Alcohol: 13.0%
- Total Acidity: 6.64 g/L
- pH: 3.36