



# 2025 ROSÉ

## SANTA BARBARA COUNTY

### TASTING NOTE:

We love Rosé—it's delicious, remarkably versatile with food, easy to chill and enjoy, and it simply makes us happy to drink. This bottling is largely Carignan, a fantastic red grape used for making rosé throughout the south of France, along with Pinot Noir, which brings minerality and elegance, and Peseante Noir, which provides beautiful color, tannin, and tension.

Aromas of watermelon rind and white flowers lead to a fresh, mineral palate. There's a uniquely salivating quality to this wine that keeps you coming back for another sip—the hallmark of a delicious wine.

It's a perfect à la carte evening starter, but also incredibly food-friendly—great with tacos (especially al pastor), shellfish, or spicy noodle dishes. Or simply throw a chill on it and enjoy. It's a wonderful wine.

### VINTAGE & WINEMAKING:

We pay close attention to detail to ensure our Rosé stands out. At our winery, it's not a byproduct of making red wine—the fruit is grown specifically for this purpose. It is whole-cluster, gently direct-pressed, as we do with our white wines, then fermented and aged in neutral French oak barrels. Aging on the lees brings a textural component that only barrel aging can provide, along with added savor and elegance through to bottling.

The fruit was harvested in early September. A very small amount of sulfites was added at bottling (2/23/25) to ensure freshness and stability upon release.

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**BLEND** 56% Carignan, 30% Pinot Noir, 14% Peseante Noir

**VINEYARDS** Camp 4, Fe Ciega, Estate

**AVA** Santa Barbara County

**ALCOHOL** 12.5%

**VINIFICATION** barrel fermented and aged on lees until bottling

**BARREL AGING** 6 months in neutral French oak

**TOTAL PRODUCTION** 621 Cases

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