

2024 SONOMA TIME ROSÉ



VINTAGE NOTES

The 2024 vintage began with a wet winter which did a fine job at reinvigorating the water tables. Spring was also relatively wet but mild, which allowed for both a successful budburst and flowering. Although there were some concerns regarding frost, damage was largely dodged. The summer was largely warm and dry with very few hiccups, allowing the fruit to ripen at a steady pace while keeping all their aromatics and acidity. Although there were some heat waves typical of a Californian summer, these were mostly minimal and coastal breezes helped cool the grapes and keep them free from disease. The grapes were slower than usual in reaching phenolic ripeness, making for a slightly delayed harvest. The slightly cooler than usual temperatures helped to keep their fresh, vibrant flavors intact.

TASTING NOTES

On the nose, aromas of strawberry, yellow peach, and Meyer lemon burst from the glass. The palate is full of bright fruit notes of satsuma orange, lemon zest, and hints of dried apricot. The finish is bright and clean with a beautiful balance of fruit and acidity.

52% Zinfandel, 32% Pinot Noir, 16% Primitivo

Cases Produced | 1100

Alcohol | 12.5%

