



2025 Rosé of Pinot Noir Santa Maria Valley

Core notes of strawberry, cranberry, and bubblegum accented by watermelon rind and orange zest. Full of fruit on the palate, with a medium body and medium plus acidity.

SPECS

Appellation:	Santa Maria Valley	Aging:	6 months in 228L & 500L neutral French oak
Vineyard:	Riverbench	Racking:	Once in February 2026 to blend lots prior to bottling
Clones:	115 & Pommard	Alcohol:	13.2%
Yield:	About 2.5 tons per acre	pH:	3.28
Harvest:	By hand on August 20th	Total Acidity:	7.0 g/L
Inoculum:	Rosé	Bottling:	March 23, 2026
Fermentation:	2 weeks in 228L & 500L neutral French oak	Cases Made:	144
		Price:	\$32

