

2025 ROSÉ WINE SIERRA FOOTHILLS

— Missing in action during harvest. Present in every glass.

A bone-dry, precision-driven rosé inspired by late harvest nights and quiet moments in the vineyard. Crafted to balance freshness, texture, and aromatic lift, this wine blends classic Mediterranean varieties with a subtle Atlantic twist from Arinto.



Vintage Notes

The 2025 growing season in the Sierra Foothills was marked by warm days, cool evenings, and an extended ripening window. Fruit was harvested in multiple passes to preserve natural acidity and aromatic clarity.

Tasting Notes

Pale salmon in color with lifted aromatics of wild strawberry, white peach, and citrus zest. The palate is crisp and linear, featuring watermelon rind, rose petal, and subtle saline notes. Arinto contributes a bright, mouthwatering acidity that carries through to a clean, mineral-driven finish.

Grape Composition

- 35% Grenache
- 35% Cinsault
- 25% Syrah
- 5% Arinto

Food Pairing

- Grilled seafood and shellfish
 - Provençal vegetables
 - Fresh goat cheese
- Sushi, crudo, and light Mediterranean dishes

Analytical Data

- Alcohol: 12.0% ABV
- pH: 3.24
- Residual Sugar: 2.4 g/L
- Style: Bone Dry

Winemaking

Hand-harvested, early morning
Whole-cluster pressed with minimal skin contact
Cold fermentation in stainless steel
Aged in stainless steel to preserve freshness and purity
No Malolactic Fermentation