



Russian River Valley 2025 ROSÉ OF MALBEC

THIS ELEGANT ROSÉ OPENS WITH A SOPHISTICATED BOUQUET OF FRESH GRAPEFRUIT, CRISP PEAR, AND DELICATE ORANGE BLOSSOM, FOLLOWED BY A SWEET HINT OF SUN-RIPENED STRAWBERRY. THE PALATE IS SURPRISINGLY INDULGENT YET BALANCED, OFFERING VIBRANT LAYERS OF LEMON CURD AND TROPICAL PAPAYA THAT LEAD INTO A SMOOTH, DECADENT CRÈME BRÛLÉE FINISH.

VINTAGE

Following a wet winter and mild spring, the 2025 Russian River Valley vintage was defined by a remarkably cool, foggy July. This temperate pace allowed for extended hang-time and gradual ripening without heat spikes. Harvesting two weeks later than average, the fruit reached full phenological maturity with concentrated flavors, vibrant aromatics, and bright natural acidity.

VINEYARDS & WINEMAKING

Our Rosé of Malbec comes from a single vineyard block located just across the street from our estate, on the warmer end of the acclaimed Russian River Valley AVA of Sonoma County. This site features clay, rock and loamy soils that are the ideal growing conditions for Malbec. The grapes were hand harvested, then gently crushed and cold soaked on the skins just long enough to create a the lovely pale salmon color. To maintain freshness and create a crisp style, it was cold fermented and aged in 100% stainless steel.

COMPOSITION & ANALYSIS

Appellation: Russian River Valley

Composition: 100% Malbec

Cooperage: Stainless steel

TA: 5.6 g/L | pH: 3.54 | Alc: 14.4% | RS: 1.32 g/L

Production: 136 cases