

2023

THE SET

ROSÉ

CASES:

162

BOTTLED:

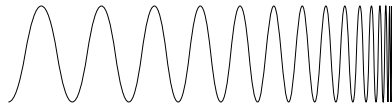
June 6, 2024

ALCOHOL:

13.2%

pH:

3.77



CLONES: 117, 777, 667, Pommard PN

ELEVAGE: The fruit for this Rosé is grown on our home vineyards off Mail and Drum Canyon Road in Sta. Rita Hills. The Pinot Noir was crushed and destemmed, then allowed to sit on the skins for 24 hours before being pressed off. Primary fermentation took place in a large wooden tank. As the wine approached dryness, it was pumped over a tank of whole cluster Gamay, where the juice rested overnight, inoculating the Gamay with live yeast and picking up additional sugar. Finally, it was racked to neutral French oak barrels for 8 months until final racking and bottling.

VINTAGE NOTES: Our 2023 Rosé brings together the best of both worlds—bright and lively, but with layers that keep things interesting. It's the kind of wine that works whether you're keeping it casual or want something with a little more depth.

TASTING/PAIRING NOTES: The unique co-fermentation process created a wine with remarkable depth and complexity for a rosé. Perfect with grilled salmon and herb butter, or melon and prosciutto for a pre-dinner snack.

