



2023 Rosé Santa Cruz Mountains

HARVESTED: September 29th, 2023

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: February 2024, 50 cases

COMPOSITION: 100% Syrah

ALCOHOL: 12.5%

WINEMAKER: Andrew Vingiello

VINTAGE NOTES

In 2023 the Santa Cruz Mountains experienced one of the longest growing seasons in decades. Late season rains and cold temperatures in early spring kept vines dormant. Bud break saw much milder temperatures ideal for set and maturity. Continued mild, consistent weather and only a few periods of moderate heat contributed to crop yields that were above average and hang time was extended. Harvest kicked off later in September and continued at a relentless pace through October. The 2023 vintage is high quality, exceptional, and notable. Another vintage of great magnitude delivering wines with exceptional vineyard purity.

WINEMAKING NOTES

Grape clusters were hand-picked, sorted, and gently whole cluster basket pressed to a stainless steel tank. The juice was chilled and left to settle for 24 hours before racking clean to neutral barrels. Barrel fermented and rested in neutral barrels for 5 months before being lightly fined, filtered and bottled.

TASTING NOTES

Medium-bodied with bountiful tart raspberry, alpine strawberry and honey. Notes of orange zest, bergamot peel, and white peach on the plush midpalate. The moderately long finish is heightened by sustained fruit notes and a clean mineral component of crushed stone. Bone dry and with assertive acid, this rosé is lighthearted enough to sip poolside and complex enough to be enjoyed over dinner.

CELLARING

Enjoy now.