

Sonoma Coast

VINEYARDS



2025 ROSÉ OF PINOT NOIR

TRENTON VINEYARD • SONOMA COAST



SONOMA COAST There are many rigorous challenges of growing fruit in this dramatically cold environment on the far western reaches of Sonoma County, but they are well worth the risk. We rise to the challenges of the Sonoma Coast to produce wines with fully ripened fruit at lower brix, mature flavors, and tannins, that are balanced by a high-acid profile.

VINTAGE The 2025 Sonoma Coast growing season was defined by unique weather patterns, characterized by high winter rainfall followed by an unusually cool spring and summer. This extended the ripening process, allowing the grapes to develop deep complexity and nuance while retaining excellent natural acidity.

WINEMAKING The fruit was hand picked at night then transferred to the winery where it was pressed and cold-settled overnight. Nutrients were added, and a cool 58° fermentation process was initiated. Fermentation was stopped by adding SO₂ at 1.5 g/L residual sugar, creating roundness and texture in the wine. The wine was racked and topped monthly until bottling February 9, 2025.

WINE The 2025 Rosé of Pinot Noir opens with a vibrant bouquet of fresh strawberry, watermelon, and red cherry, underpinned by a distinct hint of wet stone and bright citrus. On the palate, the wine reveals sophisticated minerality and a touch of earthy tones, balanced by the zest of pink grapefruit and a delicate hint of spice. Defined by its refreshing, bright acidity, this Rosé is a crisp and layered expression of its coastal terroir.

COMPOSITION 100% Pinot Noir

VINEYARDS Trenton

CLONES Swan 97

AGING Stainless steel

pH 3.33 | **TA** 6.1 g/L | **ALCOHOL** 13.8%