

# SEBASTIANI

VINEYARDS & WINERY



2024

ROSÉ

CARNEROS

MARK BEAMAN, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Carneros

COMPOSITION

100% Pinot Noir

COOPERAGE

Stainless steel fermented  
and aged

ALCOHOL

13.5%

TA

6.71 g/L

pH

3.62

BOTTLING DATE

February 19, 2025

CASES PRODUCED

270

## VINEYARDS

Known for its cool, foggy, windy climate and marine soils – the Carneros appellation is an ideal location for Pinot Noir. Our 2024 Rosé was sourced from Ramal Vineyard. This Carneros site features gently rolling hills and unfettered exposure to morning fog and strong afternoon breezes that help define the region.

## VINTAGE

The 2024 growing season kicked off with a cool spring. Through the summer months, a few heat-spells nudged ripening along, while cool nighttime temperatures aided in preserving acidity and freshness in the fruit. 2024 was a return to average in terms of harvest start and end dates, bringing in the first fruit mid-August and our last in early October.

## WINEMAKING

The fruit for our 2024 Rosé was hand harvested on September 6, 2024. To maintain freshness and preserve the distinct characteristics of the varietal, we aged in 100% stainless steel and minimized exposure to the air, aiming to create a crisp, fresh style.

## WINEMAKER'S NOTES

The 2024 Rosé is the quintessential summertime wine. It is bright and inviting, offering aromas and flavors of dried strawberry and orange peel with a nicely textured mouthfeel. Enjoy chilled with watermelon, feta and mint salad, or grilled garlic & herb marinated shrimp skewers.