



2024
HANDMADE
ESTATE ROSÉ - RUTHERFORD

VINTAGE

The 2024 white wine harvest in Rutherford, Napa Valley, was marked by favorable conditions leading to high-quality fruit. The growing season began with abundant winter rainfall, which provided essential soil moisture and supported healthy vine development. A mild winter and spring were followed by a warm June and extended heat in July, accelerating ripening. The early harvest preserved acidity and resulted in white wines with strong varietal character and pronounced aromatics.

VINEYARDS & WINEMAKING

Our 2024 Rosé is 100% Malbec fruit from our estate in Rutherford, Napa Valley. In addition to its historical importance, Rutherford is a premier region for luxury-class wines farmed in the famous Rutherford Dust. The fruit was harvested September 6, 2024 and aged five months in stainless steel tanks with only 2.1% malolactic fermentation. The wine was bottled March 12, 2025.

WINEMAKER'S NOTES

A crisp and refreshing wine perfect for the spring and summer seasons, our 2024 Estate Rosé opens with aromas of bright raspberry, strawberry, nectarine, and a touch of lemon peel. The palate offers delightful orange, mandarin, and pink grapefruit, with fresh lime on the long, bright finish. Pair with ceviche or goat cheese and strawberry salad.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	14.3%
VINEYARD	Foley Johnson Estate	TA	6.21 g/L
COMPOSITION	100% Malbec	pH	3.55
AGING	5 months in stainless steel	BOTTLING DATE	March 12, 2025
PRODUCTION	94 cases		

