





Russian River Valley 2023 ROSÉ OF MALBEC

Our 2023 Rosé of Malbec is a vibrant and fresh expression of RUSSIAN RIVER VALLEY FRUIT. A BEAUTIFUL PALE PINK COLOR IN THE GLASS, THIS WINE EXUDES BRIGHT AROMAS OF LEMON MERINGUE, NECTARINE, AND HONEYDEW MELON. THE PALATE DELIVERS FLAVORS OF GRANNY SMITH APPLE, STRAWBERRY CREAMSICLE, AND PLENTY OF STONE FRUIT, BALANCED WITH BRIGHT ACIDITY. ENJOY THIS WINE CHILLED ON A WARM DAY SPRING OR SUMMER DAY.

VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions throughout Sonoma County. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to harvest beginning 2 weeks later than average. This gave the grapes ample time to hang on the vine which helped develop full flavors while maintaining vibrant acidity.

VINEYARDS & WINEMAKING

Our Rosé of Malbec comes from a single vineyard block located just across the street from our estate, on the warmer end of the acclaimed Russian River Valley AVA of Sonoma County. This site features clay, rock and loamy soils that are the ideal growing conditions for Malbec. The grapes were hand harvested on October 8, 2023, then gently crushed and cold soaked on the skins just long enough to create a the lovely pale salmon color. To maintain freshness and create a crisp style, it was cold fermented and aged in 100% stainless steel.

COMPOSITION & ANALYSIS

Appellation: Russian River Valley

Composition: 100% Malbec Cooperage: Stainless steel

TA: 5.96 g/L | pH: 3.7 | Alc: 14.4% | Production: 172 cases