



2025
HANDMADE
ESTATE ROSÉ - RUTHERFORD

VINTAGE

The 2025 white wine harvest in Rutherford, Napa Valley, was marked by one of the coolest growing seasons Napa has seen since 1990. This cooler, mild summer helped to extend hang time and preserve acids in the wine. The growing season began with ample winter rainfall, which provided essential soil moisture and supported healthy vine development. A mild winter, spring and summer preserved acidity and resulted in white wines with strong varietal character and pronounced aromatics.

VINEYARDS & WINEMAKING

Our 2025 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 9, 2025 and aged five months in stainless steel tanks. This wine did not undergo malolactic fermentation to retain its fresh acidity. The wine was bottled March 19, 2026.

WINEMAKER'S NOTES

The 2025 Handmade Rosé leads with a vibrant bouquet of bright strawberry, raspberry, and pink grapefruit, accented by delicate notes of hibiscus and savory thyme. The palate begins with a lively cherry entry that transitions into a citrus-driven mid-palate, layering flavors of fresh strawberry, cranberry, and orange zest. Defined by a crisp acidity and a clean, long finish, this Rosé is a sophisticated partner for delicate seafood dishes like Dover sole or a rich lemon butter scallop risotto.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	14.5%
VINEYARD	Foley Johnson Estate	TA	6.3 g/L
COMPOSITION	100% Malbec	pH	3.34
AGING	5 months in stainless steel	BOTTLING DATE	March 19, 2026
PRODUCTION	101 cases		