



ROSÉ OF PINOT NOIR  
SONOMA COAST  
2024



**WINEMAKING DETAILS**

Fermentation: 100% tank ferment  
following the saignée method of  
processing

Case Production: 320

**VINEYARD DETAILS**

Sourced from select Martinelli Pinot Noir  
sites on the Sonoma Coast

**WINEMAKER**

Courtney Robinett Wagoner

**CONSULTING WINEMAKER**

Erin Green

**GROWING YEAR**

The year 2024 provided much-needed relief and a welcome return to normalcy following the extreme temperatures of 2022 and 2023. The growing season was nearly ideal, beginning with a cool spring and transitioning into a warm, yet not excessively hot, summer. Abundant rainfall throughout the season fostered even and robust cluster development. While a brief heatwave occurred in early October, the ample water availability helped mitigate its impact. Unlike the challenges faced in 2023, this year saw no significant rain events during harvest. We are thrilled to share this exceptional vintage with you.

**VINEYARD CHARACTER**

This wine was created using the saignée method, which means ‘to bleed’ off a portion of red wine juice after it has been in contact with the skins. The juice is from our Sonoma Coast single vineyard Pinot Noir grapes.

**TASTING NOTES**

Lively and fragrant on the nose with sweet notes of strawberry, powdered sugar, and candied orange peel. On the palate, it’s juicy and mouthwatering, with layers of white peach, pomegranate, and ripe raspberry. A balanced acidity leads to a long finish.