



2023 PETITE ZIN ROSÉ

Dry Creek Valley

HISTORY

This delicious wine was crafted, first and foremost, from our love of Zinfandel, and is perfect for warm summer days. We allow the juice just enough time with the skins to gather some complexity and a healthy splash of color before fermenting it in stainless steel at cool temperatures. A small addition of Petite Sirah lends complexity and freshness to this limited-production rosé

GROWING SEASON

In 2023, a wet winter and cooler spring delayed bud break and ripening compared to recent years. These conditions, combined with mild temperatures in summer and a lack of heat spikes, resulted in one of the latest starts to harvest – as well as one of the longest harvests – we have seen in quite some time. Most vineyards were harvested 14–22 days later than in 2022. The weather was ideal for gradual ripening; it was pleasantly warm and sunny throughout harvest, with minor rain that did not impact the vineyards. The grapes had extended hang time, and we were able to pick each block at an optimal level of ripeness. The berries were fully developed, concentrated, flavorful and balanced with bright acidity.

WINEMAKER COMMENTS

Our 2023 vintage presents aromas of watermelon, strawberry and raspberry with notes of cucumber and hibiscus. The palate is refreshing with flavors of kiwi, cranberry and honeydew melon, alongside hints of whipped cream, pomegranate and white pepper. The addition of Petite Sirah lends a beautiful crimson color and layers of fresh fruit. This luxurious rosé features a round, inviting mouthfeel and lively acidity.



BLEND

78% Zinfandel
21% Petite Sirah
1% Alicante Bouschet

FERMENTATION

100% stainless steel fermented at an average of 54°F for about 21 days

ALCOHOL | 13.0%

BRUX | 21.8

PH | 3.52

TA | 6.4 g/L

HARVEST DATES

September 21–October 7, 2023

VINE AGE | 7–25+ years

SOILS

Hillside with red, iron-rich rocky soils

YIELDS

4 tons per acre

PREVIOUS VINTAGE

91
POINTS
WINEENTHUSIAST