



RUSSIAN RIVER VALLEY
ROSÉ

RAEBURN IS WHERE YOU GO FOR EXCELLENCE

Raeburn is an Olde English term which means the river where one goes to drink. So it's fitting that Raeburn's expressive, beautifully balanced wines begin in the heart of the Russian River Valley where some of the world's finest grapes are grown.

Ripe, luscious and delicious, let Raeburn take you to the river to share a laugh with friends, enhance your favorite meal or just let the day fall away.

RUSSIAN RIVER TERROIR

The Russian River Valley is cooled by daily fog off the Pacific Ocean located a few miles to the west. Nearly every evening, fog flows up the Russian River channel and east through the Petaluma Gap producing diurnal temperature swings ranging from 35° to 40°. Nature's air conditioning allows



the grapes for this Rosé to ripen slowly while retaining its bright, natural acidity.

2019 VINTAGE

2019 was a great year in Russian River Valley, moderate temperatures yielded a long and even growing season leaving the farmers to a relaxing harvest. A cool spring granted for a long bloom followed by a moderately hot summer. There was no rain in October allowing the grapes to mature a few additional weeks leading to a later-than-normal harvest. Grapes of this vintage showcase depth, balanced flavors and outstanding color.

WINEMAKER NOTES

Light rose in color, Raeburn Russian River Valley Rosé begins with beautiful floral and raspberry aromas complemented by subtle earl grey tea notes. The palate is marked with lush flavors of strawberry and guava followed with a luxurious yet light finish.

VINIFICATION

Pinot Noir, Grenache and Zinfandel were carefully selected throughout Russian River Valley's premier vineyards. Once the grapes arrived at the winery, our winemaker crafted the grapes in the Provençal style: direct to press with minimal skin contact to provide a light salmon hue. We cold rested the juice on the lees prior to fermentation to release the delicate flavor compounds, then quickly followed by fermentation in 100% stainless steel to preserve the essence of the fruit to create a beautifully balanced, crisp and refreshing Rosé.

TA: 0.66g/100ml PH: 3.45 ALCOHOL: 13.5%