



ROSÉ

2022 | SONOMA COUNTY

“Raeburn Wines are inspired by my mother, Phyllis Benham, who is most comfortable exploring the great outdoors. She taught me to appreciate nature's gifts, but “to leave well enough alone”. We take the same approach when making wine, a task made easier because we select grapes from Sonoma County's finest vineyards and carefully bring our wines to life.”

- DEREK BENHAM, RAEburn WINERY FOUNDER



VINIFICATION: Pinot Noir, Zinfandel and Grenache were carefully selected throughout Sonoma County'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.

VINTAGE: Despite an early February bud break, Sonoma County faced a relatively mild 2022. The heat and the rain were nerve-racking, but the vines held it together and are producing some of the best flavors yet.

WINEMAKER NOTES: Light rosé in color, Raeburn Sonoma County Rosé begins with beautiful floral and raspberry aromas complemented by subtle Earl Grey tea notes. The palate is marked with lush flavors of strawberry hard candy, juicy watermelon and guava followed with luxurious yet light finish.

TECHNICAL DETAILS

ALC: 13.5% PH: 3.34

TA: .64 g/L SRP: \$19.99

VARIETAL COMPOSITION: 54% Pinot Noir,
24% Zinfandel & 22% Grenache

AVA: Sonoma County

WINEMAKER: Joe Tapparo



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