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ROSÉ

2024 | SONOMA COUNTY

VINIFICATION: Our Pinot Noir grapes were carefully selected from Sonoma county's premier vineyards. Once the grapes arrive at the winery, our winemaker crafts the wine in the Provençal style. The grapes are picked at night and arrive to the winery cold where they go directly to the press where they are handled gently to minimize skin contact. The juice is cold settled for 2 days and racked to stainless steel tanks for a cool fermentation to preserve the delicate aromatics, creating a beautifully balanced crisp and refreshing rosé.

VINTAGE: Vintners reported fantastic quality and character for the 2024 vintage. Wines are displaying deep colors and wonderful balanced extraction, along with layered aromatics. The growing season was marked by healthy winter rains that recharged aquifers and reservoirs. Good bud break and flowering led to full cluster set and produced an excellent crop. The season presented no notable anomalies — conditions were neither too dry nor too wet; not too cold or too warm. Around harvest time a couple warm spells occurred, but they did not harm the fruit due to innovative farming practices. Yields are above average across the county. Vintners reported that quality is wonderful, with white wines that are bright and aromatic with good acidity.

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 bright strawberry, juicy watermelon and guava followed by a luxurious yet light finish.

TECHNICAL DETAILS

ALC: 13.5% PH: 3.61 TA: 6.5g/L

WINEMAKER: Steven Urberg

VARIETAL COMPOSITION: 100% Pinot Noir

AVA: Sonoma County, 100% Russian River Valley