

**VARIETIES:**

68% Grenache
26% Syrah
6% Mourvèdre

VINEYARDS:

94% San Lucas
6% Hames Valley

APPELLATION:

Monterey

HARVEST DATES:

Sep 23 – Oct 24, 2024

ALCOHOL: 13.5%

PH: 3.39

TA: 5.6 g/L

AGING:

32% French oak
68% stainless steel, 4 months

BOTTLING DATE: Mar 20, 2025

CASES PRODUCED: 128



2024 ESTATE GSM ROSÉ

TASTING NOTES

Rosé may have a reputation as a summer sipper, but our Estate GSM Rosé proves it's a wine for every month of the year and for any night of the month. With its alluring copper-salmon hue, it's as inviting on a crisp autumn evening as it is on a sunlit patio.

Our 2024 GSM Rosé displays aromas of currant, raspberry, citrus and floral notes. It is medium-bodied with crisp acidity and a lingering bright red fruit finish, making it a perfect match for a variety of foods. Enjoy it year-round, one mouthwatering glass at a time.

VINEYARDS

The grapes for our GSM Rosé were primarily sourced from our estate San Lucas Vineyard. San Lucas is located 17 miles south of our Greenfield winery. Here, the days are warmer and longer, yet they cool down quite dramatically when the sun goes down, recording a greater day-to-night temperature differential. This brings out a lush fruitiness with balanced acidity and a soft-on-the-palate feel. Hames Valley is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. This is where we grow Mourvèdre that has abundant full fruit and a subtle spiciness and earthiness.

VINTAGE

The 2024 growing season in Monterey County began with a wet winter followed by a cool spring, creating favorable conditions for fruit set and healthy clusters. A slow, even ripening season was interrupted by a summer heat wave that impacted yields, resulting in a lighter crop overall. Despite the reduced yields, the fruit quality was exceptional, showing vibrant acidity and concentrated flavors. The result is a beautifully balanced vintage with remarkable freshness and age-worthy structure across the board.

WINEMAKING

This vintage of our Rosé was crafted using a combination of saignée and direct-to-press techniques. Saignée, meaning “bleed” in French, is when early in red wine fermentation, a portion of the juice is “bled off” from the tank. This technique was used on 32% of the Grenache, which was then fermented in neutral French oak barrels for four months, contributing texture and subtle roundness. The remaining Syrah, Grenache, and Mourvèdre lots were pressed directly and co-fermented in stainless steel at cool temperatures to preserve vibrant fruit character and floral aromatics. The result is a Rosé that balances freshness and finesse with delicate complexity.

WINERY & TASTING ROOM

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