



2024 CENTRAL COAST VIN GRIS OF PINOT NOIR

Crafted from select vineyards along California's Central Coast, this elegant, European-style dry Rosé is produced entirely from Pinot Noir. Delicate in hue yet vibrant in character, it reveals refined freshness and poise—a graceful reflection of its coastal terroir.

VINTAGE NOTES

Across the Central Coast, 2024 brought gentle rains, coastal breezes, and a long season of steady sunshine. Spring winds slowed bloom and extended the growing cycle, while mild summer days encouraged even ripening and vibrant flavor development. A touch of autumn warmth rounded out the season, yielding fruit with purity, brightness, and expressive character.

WINEMAKING NOTES

This Vin Gris of Pinot Noir opens with aromas of fresh strawberry and orange zest. On the palate, notes of rhubarb, Rainier cherry, and Meyer lemon create a graceful interplay of fruit and acidity, leading to a bright, lingering finish.

WINEMAKING

APPELLATION Central Coast

VINFYARD Asellus

VARIETAL COMPOSITION 100% Pinot Noir

FERMENTATION & Fermented and finished in stainless steel for 6 months

AGING

ALCOHOL 13.9%

PH 3.2

ACIDITY 0.65 g/100 ml

