

ANGELS & COWBOYS

2024 SONOMA COUNTY ROSÉ



WINEMAKER NOTES

Our Grenache-based Rosé sourcing is focused on Sonoma County. Fog patterns and cool breezes from the Pacific Ocean and San Pablo Bay exert incomparable influence on Sonoma County's legendary viticultural appellations. Our passion for crafting elegant, refreshing, refined rosé leads us to sites that fall within these misty/breezy zones and we cultivate relationships with grower partners who are committed to precise, dedicated rosé farming techniques and who strive to achieve the balance of bright fruit and crisp acidity that we seek.

Inspired by the wines of Provence while honoring Sonoma County's rich viticultural heritage, this Rosé is built on a foundation of Grenache, complemented by Syrah, Carignane, and Mourvèdre. We prize these varieties for their dynamic balance of fruit and savory character, as well as their adaptability to different farming techniques and regional microclimates. All our fruit is grown exclusively for traditional rosé production and is gently pressed from whole clusters.

As we incorporate a few different varieties into the blend, there may be substantial differences in skin contact time, with Grenache allowed the longest and Syrah permitted only brief skin contact. No oak is employed in the production of this wine and we aim for a style that preserves the freshness of the fruit from vine to glass.

Inviting and cheerful in its daydream-pink blush, our 2024 Sonoma County Rosé bursts with spring flowers, juicy stone fruit, woodland berries, zesty citrus, and savory botanicals. The bouquet is a fête of fresh rain, white peach, and peony, leading to a crisp, graceful palate of nectarine, golden strawberry, elderflower, and hawthorn fruit. A spirited finish lingers with cloudburst minerality and a whisper of sea spray—a nod to the refreshing fogbanks that embrace our vineyards throughout the growing season.

TECHNICAL Alc: 12.5% / TA: 6.4g/L / pH: 3.29 / RS: 0.26%

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