

ANGELS & COWBOYS

2025 SONOMA COUNTY ROSÉ



WINEMAKER NOTES

Fog and cool breezes from the Pacific Ocean and San Pablo Bay shape the distinctive microclimates of Sonoma County's renowned appellations. Our commitment to crafting elegant, refreshing Rosé leads us to vineyards within these misty, breezy zones. We partner with growers dedicated to precise Rosé farming, aiming for a balance of delicate fruit, crisp acidity, and refreshing minerality.

The 2025 growing season was a "quiet vintage," marked by cool summer temperatures and minimal heat spikes. These conditions allowed for slower ripening, vibrant natural acidity, and layered complexity in flavor and texture.

Inspired by the wines of Provence yet rooted in Sonoma County, this Rosé is built on Grenache, with Syrah and Carignane adding depth. These varieties offer a balance of fruit and savory character while responding well to site and farming practices. All fruit is grown specifically for Rosé and gently pressed, rather than produced using the saignée method. No oak is used, allowing the wine to express pure fruit character from vine to glass.

Luminous as a Sonoma morning, our 2025 Sonoma County Rosé is a refined, food-friendly wine balancing fruit and savory notes. Its delicate pink hue captures a sense of understated elegance.

Aromas of raspberry, blood orange, and rose petals lead to a precise palate marked by mineral-driven acidity and fresh white peach and citrus flavors. Subtle herbal notes and a hint of sea spray on the finish reflect the coastal character of Sonoma.

TECHNICAL Alc: 12.5% / TA: 7.0 g/L / pH: 3.26 / RS: 0.25%

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