





Sonoma Valley, Sonoma County

WARM WEATHER ESSENTIAL

VINTAGE NOTES

2023 marked our first harvest of our Regenerative Organic Certified® vineyards. It was an exceptional vintage across Sonoma, with a slow, cool growing season with plentiful rain. Tracking about a month behind our typical harvest, it was one of the coolest and latest vintages we've seen on Rhinefarm in recent history, with grapes coming into the winery into November. With roughly 150% of our average rainfall, combined with cooler temperatures in both spring and summer, our soil was nourished and canopies grew abundantly. The grapes developed gradually and enjoyed extra ripening time through the slow season. The consistently cool climate created complex, balanced and elegant wines, distinctly highlighting our terroir.

VINEYARD INFORMATION

Our Rhinefarm Rosé is crafted with fruit sourced from the Bundschu family's Regenerative Organic Certified and 165+ year-old Rhinefarm Estate Vineyard as well as our family-owned estate vineyard in northern Sonoma. The Pinot Noir grapes are primarily from Dijon clones up to 40 years old grown at Rhinefarm on the southwest slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. The terrain below 150 ft elevation features gently sloping Huichica clay loam soils with gravel deposits and cooler growing conditions that deliver minerality and focused acidity.

TASTING NOTES

Hand-harvested

Our Rosé is a delicate dance of flavors that transports you to the picturesque countryside of Provence. Picture a meadow after the spring rain. This wine is a testament to nuance and refinement. Its acidity drives a refreshing experience with aromas of rose petals, while the taste is highlights light flavors, featuring wild strawberries and a subtle grassy note.

Est. (1858
GUNDLACH
BUNDSCHU
Rhinefarm Rosé of Pinot Noir
SONOMA COAST SONOMA COUNTY
PRODUCT OF USA

COMPOSITION ALC / PH / PRODUCTION
100% Pinot Noir ACID 2,074 cases

 $\begin{array}{c} \text{Alc: } 13.9\% \\ \text{pH: } 3.25 \\ \text{WINEMAKING} \end{array}$ TA: 6 g/L

Whole cluster direct to press
0% Malolactic fermentation

COOPERAGE
100% Stainless Steel

PRICE
\$28.00

SONG PAIRING
"I've Been in Love" by Jungle
and Channel Tres