



DONELAN FAMILY WINES

2023 Sonoma County Rosé Wine

Rosé is as fun to make as it is to drink. The composition changes year to year, but is always some combination of Syrah, Grenache, Pinot Noir, and/or Mourvedre. It's always a fun seasonal release to get our customers (and ourselves) excited for beach days, meals with summer fruits and vegetables, and exciting spring and summer holidays.

Ready to be paired with a pool and sunshine, our 2023 Rosé is juicy and bright, with underlying tension. The grapes in our Rosé change every year, making it the ultimate ode to the vintage. Most of our 2023 Rosé's fruit comes from Grenache which is whole cluster pressed. Pinot Noir and Mourvedre fruit are the other varietals in this vintage's blend. The bouquet of this wine is driven by ripe stone fruit, like bright white peach and nectarine skin. Following the orchard fruit profile is a layer of macerated summer strawberries, white flower, and citrus acidity carried through by a persistent mouthfeel. This wine was majority barrel fermented and sur lie aged in neutral French cooperage to add texture and depth to the wine.

Drink in 1-2 years by itself or pair with tuna ceviche, summer salads, or grilled salmon.

Cellar Notes

Bottling Date

February 2024

Production

161 cases

Composition

47% Grenache
38% Pinot Noir
15% Mourvedre

Alcohol

13.1%

