



DONELAN FAMILY WINES

## 2024 Sonoma County Rosé Wine

Our 2024 Rosé is a Grenache, Syrah, Pinot Noir blend with great balance of fruit and juicy acidity in the mouth. Flavors of red candy apple skins, nectarine, and quince are accented by effusive aromatics of hibiscus, plumeria, apple blossom, honeysuckle, and salted key lime. It's a perfect wine for springtime, summer pool days, beach vacations, and celebrating weddings and graduations.

This vintage of Rosé is Grenache-driven, all of which came from our Obsidian Estate property. Of the 11 rows of Grenache planted at Obsidian, we reserve a few rows to farm specifically for Rosé. Our vineyard management is a bit different for these rows. For example, we make sure the canopy stays full and leafy to protect the grape clusters from too much sun. This helps retain acidity and freshness of fruit flavors. We harvest the Grenache early in the morning when it's very cold, keep the grapes under dry ice, foot-stomp it, let it soak on skins for several hours to increase color and texture, and then gently press it.

The majority of this wine was barrel fermented except for one stainless steel drum, which helps preserve freshness in the blend. Micro-oxygenation during the 5 months of barrel aging in neutral oak contributes to weight in the mouthfeel without compromising acidity.

### *Cellar Notes*

#### **Bottling Date**

February 2025

#### **Production**

180 cases

#### **Composition**

72% Grenache

14% Syrah

14% Pinot Noir

#### **Alcohol**

12.8%

