

ROSÉ 2024



VINEYARD & VINTAGE

Our 2024 Rosé is crafted from 100% Cinsault grown at the sustainably certified Oasis Vineyard in Monterey County. This site is known for its cool coastal influence and sandy soils, ideal for developing fresh acidity and delicate aromatics. Oasis practices regenerative farming and is entirely hand-harvested, ensuring the highest level of care for both the vines and the land. The 2024 vintage delivered exceptional fruit quality, thanks to a long, temperate growing season that allowed for optimal ripening and flavor development.

For this vintage, our winemaker used a combination of crush and free run techniques to extract juice from the grapes, and the juice received 24 hours of skin contact. Made with zero additives and minimal intervention, this rosé is a pure expression of site, variety, and vintage—bottled straight from the vineyard with nothing to hide.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

Pale baby pink in color, the 2024 Rosé opens with vibrant aromas of tropical fruit, grapefruit, tangerine, and a delicate floral lift. On the palate, this dry rosé is light-bodied and crisp, with vivid flavors of strawberry, raspberry, and red currant. Bright acidity keeps the wine fresh and energetic, while the clean, citrus-kissed finish leaves a refreshing impression that lingers. Perfect with fresh seafood, summer salads, goat cheese, or simply enjoyed on a warm afternoon.

