

## ROSÉ 2025



### VINEYARD & VINTAGE

The 2025 vintage was sourced entirely from Bianchi's Estate Vineyard in the Geneseo sub-AVA of Paso Robles, a departure from the Monterey County Cinsault we have used in previous vintages. We proudly hand-harvest our grapes, farm sustainably, and take a low-intervention approach to winemaking, resulting in a wine of exceptional quality from vineyard to bottle.

The Bianchi Estate soils are composed of sandy, rocky loam, which provides excellent drainage and contributes to an elegant profile with concentrated flavors in the fruit. The 2025 growing season in Paso Robles was exceptional, combining drought-like conditions with cooler-than-average temperatures to produce a vintage with both depth and balance. Spring and early summer were cool and relatively dry, with fewer frost events, creating favorable conditions for vine growth. Summer remained temperate and dry, while cool nights and warm days allowed for a long, measured ripening period that preserved acidity while developing sugar and flavor. The combination of cooler weather and drier conditions created ideal circumstances for distinctive, high-quality wines that showcase Paso Robles' signature generosity of flavor with added refinement.

### REGION & VARIETAL COMPOSITION



### TASTING & PAIRINGS

Our 2025 Rosé displays a light salmon hue, reminiscent of a Provence-style rosé. The nose is expressive and aromatic, with notes of jasmine, passion fruit, strawberry, raspberry, and fresh cherry. On the palate, the wine is dry, light-bodied, and crisp, offering flavors of florals, lime zest, stone fruit, melon, and a refreshing minerality that makes it especially enjoyable on a warm summer day. Mindful consumption is here to stay, and this low-alcohol beauty is perfect for a lunchtime refresher without sacrificing the rest of your day.

**Pair with:** Shellfish · Grilled chicken · Mediterranean cuisine · Ahi tuna · Goat cheese

