



WINEMAKER NOTES

The 2024 Rosé comes from Portico Hills Vineyard, a cool-climate site west of the 101. This 50/50 co-ferment of Grenache and Mourvèdre showcases a beautifully pale peach hue, achieved through gentle extraction and minimal skin contact. The nose bursts with fresh fruit aromas—ruby red grapefruit, golden raspberry, and white peach. On the palate, these vibrant fruit flavors shine, balanced by a bright, juicy texture that makes for a refreshing and expressive wine.

WINEMAKING

Cases:	117
Appellation:	Santa Barbara County
Varietal composition:	50% Mourvèdre, 50% Grenache
Vineyard selection:	100% Portico Hills Vineyard
Clonal selection:	Mourvèdre: 369, Grenache: 362
Soil at site:	Sand/loam
Barrels Aging:	Cofermented and aged in stainless steel 5 months
Alcohol:	13.5%
Brix at harvest:	23.2
pH at harvest:	3.35
Finished pH:	3.39
Finished TA:	5.7 g/L
Harvest date:	10/3/2024
Bottling date:	2/21/2025
Release date:	Spring 2025

ACCOLADES

not yet reviewed

2024 VINTAGE

The 2024 growing season was marked by a wet start, with rainfall by March equaling the annual average. This led to a late bud break and ultimately delayed harvest dates. Despite the slow start, the low crop levels allowed the fruit to ripen at a normal pace, mitigating concerns about a late harvest. Yields were down approximately 30% on average, though some vineyards fared better than others. While extremely low yields are not always ideal, 2024 struck a fine balance—just slightly below normal—creating optimal conditions for high-quality wines. The wines from this vintage are proving to be serious, complex, and well-balanced, reflecting the cool growing season and concentrated fruit. 2024 will be remembered as an exceptional year for wine.

SANTA BARBARA COUNTY

The wine region of Santa Barbara County is located north of the city of Santa Barbara and includes the Santa Ynez Valley and Santa Maria Valley. A defining feature of the region that makes it ideal for grape growing are the transverse, (east-to-west running) mountain ranges that funnel the marine climate inland. The marine fog and wind have a moderating effect on the vines prolonging the growing season and providing a longer hang time for the fruit.