



## 2024 ROSÉ

### Technical Information

Appellation: California

Varietal: Pinot Noir

Case Production: 186

Alcohol: 13.3%

### Tasting Notes

The 2024 Sonoma Rosé, crafted from 100% Pinot Noir, opens with an elegant and floral bouquet that immediately draws you in. Delicate aromas of grapefruit, white peach, and crushed watermelon rise from the glass, complemented by a subtle hint of rose petal. The nose is light and refined, evoking the freshness and delicacy that define both the varietal and the Sonoma terroir. It sets a graceful tone, promising a poised and vibrant experience on the palate.

Fermented and aged for seven months exclusively in stainless steel, this Rosé maintains a crisp, clean profile that highlights its purity of fruit and bright acidity. On the palate, it is mineral-driven and refreshingly taut, with flavors that echo the nose—zesty citrus, juicy melon, and stone fruit—with a touch of salinity that adds nuance. The low alcohol content enhances the wine's light body and energy, while the precise structure leads to a refreshing finish with a gentle, lingering aftertaste.

This Sonoma Pinot Noir Rosé is a beautifully balanced expression of the 2024 vintage—refined, refreshing, and exceptionally food-friendly. Its vibrant character pairs wonderfully with a variety of dishes, from tuna tartare and shrimp ceviche to summer salads, goat cheese crostini, and Provençal-style grilled vegetables. It also shines alongside lighter fare such as seared scallops, herbed chicken, or a simple charcuterie board.

### Winemaking Notes

We keep the alcohol low, the acid high, and the color as light as possible to make a Rose that is drinkable and fresh as possible. Serve chilled, and young while it still has vibrant acidity and light color.

Suggested Retail Price: \$30

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