2024

HI NO TORI

ROSÉ OF CABERNET SAUVIGNON

WINEMAKER'S NOTES

The 2024 Hi No Tori Rosé is pale pink in color with aromas of dried rose petals and bright red fruit with a subtle herbaceous accent. The palate has stone fruit flavors of red cherry and Santa Rosa plum. Bright and lively with a velvety mouthfeel and a long finish.

VINIFICATION PROCESS

We harvest early for rosé to capture the natural acidity while showcasing the complexity of cabernet sauvignon. The grapes were whole cluster pressed and the only skin contact occurred during the press cycle. The wine was fermented in stainless steel and aged on the primary lees for four months. Malolactic fermentation was prevented.

STORY

Japanese for "Bird of Fire", this wine truly embodies the eternal spirit of the phoenix that adorns the label. Proceeds from the sale of this wine benefit the California Fire Foundation, supporting firefighters and their families.



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APPELLATION

VINEYARD

PRODUCTION

Steve Matthiasson

Oak Knoll District of Napa Valley

Meadowbrook Farm Estate

200 cases (750mL) 25 cases (375mL)

ALC

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12.5%

3.24

5.9 g/L

