

2025

HI NO TORI ROSÉ OF CABERNET SAUVIGNON

WINEMAKER'S NOTES

The 2025 Hi No Tori rosé is bright and lively with aromas of red berries, white peach, and fresh herbs. The medium-bodied palate shows flavors of strawberry and pomegranate with beaming acidity and a velvety mouthfeel. The finish is long, clean, and mineral-driven.

VINIFICATION PROCESS

We harvest for rosé early to capture the natural acidity while still showcasing the complexity and depth of Cabernet Sauvignon. The fruit is whole cluster pressed, skin contact only occurring during the long, gentle press cycle. The wine is fermented in stainless steel barrels and aged on the primary lees for four months. Malolactic fermentation is 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.



WINEMAKER

Steve Matthiasson

AVA

Oak Knoll District of Napa Valley

VINEYARD

Meadowbrook Farm Estate

PRODUCTION

175 cases (750mL)
75 cases (375mL)

ALC

12.5%

PH

3.1

TA

6.5 g/L

