



2023 Rosé

epoch
ESTATE WINES

Varietals:	63% Mourvèdre, 26% Grenache, 11% Syrah
Birthplace:	70% Catapult, 27% Paderewski, and 3% York Mountain Vineyards
Hometown:	Paso Robles AVA, Willow Creek District
Birth Date:	September 21 – November 2, 2023
Birth Weight:	23.4° Brix
Rearing:	Fermented cool at 57° in stainless steel barrels
Education:	Aged three months sur lie in stainless steel barrels
GPA:	3.35 pH 6.0 g/L TA 14.1% Alc.
Graduation:	Bottled March 15, 2024
Siblings:	1,065 cases
Biography:	Sunsetty in color and character, our 2023 Rosé is an exhale that brings instant relaxation. As aromas of juicy watermelon, lime zest, newly-mowed lawn, fresh sage, and dewy spring flowers fill the senses, flavors bring acid-driven texture to the mix, summoning wild strawberry, liquid minerals, fresh cream, banana, and sweet hay. Mouthwatering at first sniff, experience the evolution of aromas and flavors as the Rosé warms and breathes in your glass.

- Jordan Fiorentini, Winemaker