



2025 Rosé

- Light and crisp, yet flavorful and complex.
- Organic grapes, grown specifically for Rosé, direct to press, whole cluster, Champagne cycle.
- The pH is 3.40, TA is 7.2 g/L, and the alcohol is 12.0%. 1,205 cases produced.
- Stainless Steel barrel fermented, aged sur lie.

Our 2025 Rosé is sourced entirely from Windmill Vineyard, our main source for Rosé fruit since 2013, when they hired Steve to help them replant their vineyard. New for 2025, we experimented with some additional varieties from Windmill to bring additional brightness and depth to one of our most refreshing offerings. The blend is predominately Grenache, Barberba, Counoise, and Mourvèdre, which have been the backbone of the blend for the past several vintages. The Grenache adds texture and subtle notes of strawberry, Mourvèdre provides minerality, Counoise darker red fruit notes, and Barberba brings refreshing acidity. In 2025, we added Montepulciano and Vermentino to the mix. Both varieties have a long history of use in rosé wine production in Europe. Montepulciano is native to Abruzzo in Southern Italy and is used to make Cerasuolo d'Abruzzo, a darker, more structured rose that sees a brief amount of skin contact. Vermentino (known as Rolle in France) is a common blending component in Provencal roses. The Montepulciano boosts the red fruit notes and adds a bit of depth, and the Vermentino enhances the citrus flavors and salty minimalism that Matthiasson rosé fans have come to love.

Our Rosé is as light as a feather, almost floating across the palate, with a beautiful clean finish. Subtle fruits, salty minerality, and refreshing acidity. Its citrusy aromas and clean flavors will complement the wonderful spring foods that show up on the table as the weather thaws (salads, rabbit, frittatas, peas, favas, green garlic...). Perfect for springtime holiday meals, or enjoying on the porch all summer.

Winemaking:

The fruit is grown specifically for rosé, which means that we keep the vines a little happier and the fruit more shaded than for red wine, growing plump juicy thin-skinned grapes that are vibrant and refreshing. To capture that zesty brightness, we harvest very early, barely past veraison, similar to the level of ripeness for sparkling wine. We capture the fruit when it is still high-toned, crisp, and refreshing.

We gently whole-cluster press the grapes, settle the juice in a cold tank for 24 hours, then ferment and age the wine "sur lie" in stainless steel barrels. After primary fermentation is complete, we top the stainless-steel barrels all the way and keep the barrels shut tight, no stirring or additional topping until bottling. Malolactic fermentation is prevented to preserve the natural acidity.

The Vineyards:

Windmill Vineyard

Sergio Villanueva (whom Steve taught viticulture) farms the Windmill vineyard and carefully nurtures it with tremendous pride. The Windmill Vineyard is situated on pinkish gravelly alluvial soils in the Dunnigan Hills AVA of Yolo County. It is a hot climate, and the fruit ripens fast, allowing us to harvest ripe fruit at low sugar levels with balanced acidity, keeping the alcohol moderate and the texture soft and light. Certified Organic.