



## 2024 VIN DE PORCHE ANDERSON VALLEY

Our 2024 Vin de Porche showcases vibrant aromas of fresh strawberry and raspberry, accented by delicate hints of hibiscus and cherry blossom. The palate delights with lively flavors of strawberry, watermelon, Pink Lady apple, and red plum, intertwined with subtle white floral notes. A crisp texture and mineral-driven finish enhance this light-bodied rosé, while its bright acidity carries lingering flavors of citrus, plum, and fresh red berries.

### VINEYARDS & VINTAGE

Our rosé is made from grapes grown on our Annahala Ranch estate vineyard in Anderson Valley. Here, we farm select blocks specifically for rosé production. Annahala Ranch lies close to the Pacific Ocean benefitting from warm afternoon sun and cool marine breezes that allow our Pinot Noir grapes to ripen slowly while maintaining their fresh acidity.

Ample rainfall early in 2024 replenished vineyard soils and allowed healthy, balanced vine development throughout an extended growing season. Even summer warmth allowed clusters to ripen slowly and consistently, developing an intensity of flavors and fresh acidity. Before August's harvest, warm, sunny afternoons and cool evenings infused the Pinot Noir grapes with a vivacious range of fruit and floral notes that carry through the crisp finish.

### WINEMAKING

Handpicked clusters are harvested at night to keep the fruit cool, preserving the fresh flavors and aromas. We lightly press whole clusters for the highest quality juice extraction and cold-ferment each lot separately to maintain the wine's delicate aromatics. After fermentation, the Pinot Noir is aged for three months in stainless steel tanks, then bottled at its peak to showcase just-picked fruit characters and freshness.

### GRAPE VARIETY

100% Pinot Noir

### VINEYARDS

Annahala Ranch, Anderson Valley

### HARVEST DATES

August 26 and 30, 2024

### WINEMAKER

Niki Williams

### NOTES

ALCOHOL	13.0%
ACIDITY	0.62G/100ml
PH	3.29
BOTTLE	February 2025
AGING	Aged 3 months in stainless steel