

RUTHERFORD *Ranch*

In Rutherford, the 2024 vintage more than met expectations. Notable for its textbook, 'normal' growing conditions, the season began with abundant winter rainfall which supported healthy vine development. A mild winter and spring, followed by a warm June and extended heat in July, accelerated ripening. The result in our Reserve Rosé is undeniable varietal character and fresh aromatics.

This wine started as juice from our family-owned Abela Vineyard, and was 100% free-run at the estate. Fermentation was in stainless steel tanks allowing for a nuanced, Provence-style rosé.

Pair with spicy paella, seared scallops, roasted chicken with garden vegetables, or a charcuterie board piled high with soft cheeses, smoked meats, and imported olives.

Wine Description

AROMAS: Strawberry, rhubarb, and watermelon

FLAVORS: Nectarine, pink grapefruit, strawberry, and pomelo pith

BLEND: 100% Malbec

AGING: Stainless steel fermentation

TA/PH: 5.6 (g/L) / 3.27

RS: 0.2 (g/L)

ALCOHOL: 12.5%

PRODUCTION: 190 cases produced

AGING POTENTIAL: 2-4 years

