

MILJENKO'S SELECTION

ROSÉ

2025



TASTING NOTES:

Botanical aromas of strawberry, rose oil, and orange blossom greet the nose. The superbly balanced mid-palate is abundant with flavors, showcasing notes of strawberry, honeydew, peach, and a hint of blueberry. Well-integrated acidity supports the mineral-driven structure, and encourages it to linger on the finish.

VINTAGE:

The 2025 vintage was ideal for the slow development of our grapes, starting out with slightly above average rain that fell evenly throughout winter and spring. When the summer came, we were fortunate to avoid any extensive, prolonged heat events, and enjoyed cool nights that provided respite. This vintage is destined to be of high quality, due to the impeccable balance of low sugar and excellent acidity.

TECHNIQUE:

Our Miljenko's Selection Rosé is a blend of varietals from across all five of our vineyards, a portion of which is hand-selected by our winemaker early in the harvest season. They are picked at night before full ripeness is achieved, which preserves acidity, restricts alcohol content, and results in a soft, pale-pink coloration. Once in the cellar, we whole-cluster press the grapes to limit the tannins imparted into the final wine.

We augment this set with the juice of fully ripe fruit produced using the saignée method, allowing it to freely run out of the tank after one to 4 hours of skin contact.

The outcome? A delicately fruity and aromatic Rosé that is the epitome of smooth, easy sipping.

TECHNICAL SPECIFICATIONS:

BLEND:

41% Cabernet Sauvignon
36% Zinfandel
21% Merlot
2% Cabernet Franc

HARVEST DATE:

September 1 - October 11, 2025

SUGAR:

21.3° Brix (average)

FERMENTATION:

slow and cold; 5-6 weeks;
indigenous yeast in stainless steel tanks

BOTTLING DATE:

February 2026

ALCOHOL:

13% by volume

TOTAL ACID:

5.2 g/L

PH:

3.61

RELEASE DATE:

May 2026