



HILL FAMILY  
E S T A T E



## 2024 Rosé of Pinot Noir

**Production:** 193 cases

**Composition:** 97% Pinot Noir and 3% Muscat Canelli

**Vineyards:** Knittle and Ruddick

**Appellation:** Carneros

**Elevation:** Rolling hills

**Cooperage:** Fermented in stainless tank, 2 months in 44% neutral oak barrels.

**Alcohol:** 11.4%, TA 7.3, pH 3.30

**Bottling date:** December 18, 2024

**Release date:** May 2025

**Release price:** \$32.00

The charm of a lovely dry Rosé provides wine drinkers with a wonderful excuse to sit outside and enjoy the tradition of Rosé on the terrace or balcony. The Pinot Noir was harvested on August 22 at 18.5 Brix. Paradisi, one of the new “sleeping beauty” yeasts was used and the juice was fermented in a stainless steel tank. After dryness, the wine was racked to stainless steel barrels and neutral oak barrels to rest until bottling in December.

### **Winemaker Alison Doran’s tasting notes:**

The 2024 Rosé is a gorgeous pink color. With a couple of swirls, effusive aromas of rose petals and raspberries with a touch of cherry blossoms lift out of the glass. Bright on entry, the delicate ripe summer fruit flavors take the lead with a chorus of Rainier cherry, nectarine and ground coriander that adds to the complexity. Balanced and refreshing, this is pure fun on a warm summer day.