



BRIX AT HARVEST — 22.4°

TOTAL ACIDITY — 6.5 G/L

PH — 3.15

ALC — 13.2%

2024 ROSÉ OF PINOT NOIR

THE WINE

While always fresh and food-friendly, we strive to make a Rosé that is also complex, intended to be enjoyed all year. Lean and pure of fruit with brilliant high tones that highlight the expressive varietal.

APPELLATIONS

Sonoma County

VINEYARD NOTES

Our Rosé of Pinot Noir is crafted from vineyard lots in the Russian River Valley and the Sonoma Coast AVAs including: Ricioli, Cameron Ranch and Martin Ray Estate.

VARIETAL COMPOSITION

100% Pinot Noir

VINTAGE NOTES

The 2024 vintage in Sonoma County was marked by ideal conditions, producing exceptional wines. A balanced growing season with mild temperatures preserved acidity and enhanced fruit quality. Harvest finished efficiently by late October, with winemakers calling it one of the best in decades. The wines are expected to showcase excellent structure, depth, and aging potential.

WINEMAKING NOTES

Harvested at low brix. Gently whole cluster pressed and fermented in stainless steel using native yeasts.

TASTING NOTES

Linear and racy, with vibrant notes of golden raspberry, dried strawberry, and Casaba melon. Fragrant and abundant in citrus throughout, with cherry and kiwi fruit. Hints of ginger follow, with a persistent minerality on the finish.

RELEASE DATE

March 2025

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