



2024 CRU ROSÉ



Harvest Dates: September 10–22, 2024

Barrel Age: 4 months

Cooperage: 100% used French: Saury Immersion, Ermitage Steam Bent, Orion Neptune, Quintessance Opaline

Blend: 67% Merlot, 14% Pinot Noir, 12% Zinfandel, 7% Cabernet Franc

Bottling Date: February 11, 2025

Alcohol: 13.5%

Release Date: April 1, 2025

pH/TA: 3.33 / 0.65

Cases Produced: 198

THE VINEYARD “Wine is made in the vineyard” serves as the philosophy for Keith Emerson, Director of Winemaking at Vineyard 29, and is the guiding principle behind our CRU wines. From site selection to crop yield to harvest planning, each farming decision is made with the final blend in mind. Keith’s deliberate and detail-oriented winemaking results in elegantly composed wines that depict the best of Napa Valley.

THE VINTAGE During the period from December 2023 to February 2024, Napa Valley experienced 34 inches of rainfall, typical of an El Niño year. This helped replenish water resources and set a favorable stage for the 2024 growing season ahead. Following a series of late winter storms, bud-break was delayed by one week compared with the five-year average. The soil profiles reached full water-holding capacity, providing a vital resource for the grapevines as they emerged from dormancy. March temperatures were unseasonably cool but a warm spell during the second week of April ushered in a period of rapid early-season vine growth. Bloom began in mid-May under ideal conditions and ample sunshine, encouraging robust fruit set. June and July were hotter than average but thankfully, the abundance of winter rainfall and ideal spring weather allowed the grapevines to develop full and healthy vegetative canopies. Veraison occurred at the end of July, aligning with 2023 and matching historical averages. An interesting characteristic of the 2024 vintage was the mild August that followed. This reprieve from the unprecedented heat allowed for flavor and tannin development to progress without interruption. Harvest was on time (a few weeks earlier than 2023) and progressed well through September. An eight day stretch of late season heat in early October brought the remaining fruit in and harvest ended in mid-October.

THE WINE Enticing aromas of orange blossom, tangerine rind and fresh red fruits lead the way while ripe, juicy citrus and crunchy white nectarine flavors dominate the entry and mid-palate. Twice-used French oak barrels and weekly lees stirring during fermentation provide texture and weight while the lively, energetic acid structure keep the wine fresh and balanced throughout. Great length and persistency on the finish wrap up this mouthwatering, delicious Rosé.