



## 2025 CRU ROSÉ



**Harvest Dates:** September 18, 2025

**Barrel Age:** 4 months

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

**Blend:** 88% Pinot Noir, 12% Merlot

**Bottling Date:** February 10, 2026

**Alcohol:** 13.5%

**Release Date:** April 1, 2026

**pH/TA:** 3.11 / 0.67

**Cases Produced:** 193

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**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** The 2025 growing season in Napa Valley was defined by mild weather, balanced vine growth, above average yields and exceptional fruit quality. Napa Valley experienced a steady and well distributed rainfall pattern typical of a classic Northern California winter. This consistent pattern replenished soil profiles and groundwater, ensuring ample moisture as vines approached bud break. March and April brought gradually warming temperatures and minimal frost, allowing uniform shoot growth and steady canopy development. May and June were hot and wind-free resulting in uniform cluster development and strong fruit set, setting the stage for the above-average yields seen later in the season. The summer was cooler than average and heat events were limited and short-lived. These brief warm periods helped push maturity while preserving freshness and acidity in the grapes. The 2025 vintage will be remembered for its refinement, freshness and structural balance — a year that combined generous yields with classic Napa Valley character.

**THE WINE** The 2025 Vineyard 29 Sonoma Coast CRU Rosé, led by Pinot Noir, opens with a vibrant bouquet of fresh strawberry, wild raspberry, and crushed rose petals, layered with hints of watermelon and blood orange zest. Subtle undertones of white peach and a touch of citrus blossom add lift and aromatic complexity. On the palate, the wine is bright and energetic, showcasing crisp acidity that frames flavors of red berries, ruby grapefruit, and a delicate minerality reminiscent of wet stone. The texture is sleek and refreshing, with a whisper of mid-palate roundness that adds balance without sacrificing precision. The finish is clean and lively, with a faint saline edge, making it an exceptionally versatile and refreshing rosé suited for warm-weather enjoyment or elegant pairing.