

HIRSCH VINEYARDS

2024 Hirsch Rosé of Pinot Noir

Our intention in making a rosé at Hirsch Vineyards is to capture the character of Hirsch Pinot Noir, in rosé form. It is a true Hirsch wine, and a unique lens into our mountain site.

Serious rosés are made from serious fruit, and this wine is no exception. Made with 100% Hirsch Pinot Noir grapes, the grapes were harvested at close to the same time we pick for red Pinot Noir, ensuring a complete ripeness profile. The grapes were destemmed and macerated overnight before being pressed. The juice was barreled down into oak barrels for fermentation, with no added yeast or stirring. Approximately 32% new oak was used.

After ten months in barrel, the wine was bottled. It was then aged in bottle for another ten months before release.

This winemaking process is very similar to how we make our Estate Chardonnay, and quite unusual for rosé. The long, natural fermentation in barrel, combined with extended lees aging, has resulted in a wine with great depth and personality.

TASTING NOTES: The 2024 Rosé is a luminous coral pink. It draws you in immediately, with an expressive bouquet of fresh peaches, honeysuckle and a hint of watermelon. On palate it's rich and vibrant, offering fruit concentration balanced by lively acidity. Juicy, refreshing and irresistibly drinkable.

SERVICE NOTES: We recommend opening this wine 30 minutes before drinking. Serve cool but not cold. For the best experience, chill the wine to 50 degrees and allow it to warm up in the glass.

Production:	430 cases
Vineyard:	100% Hirsch
Block(s):	100% NOVY (Maritime Fields)
Farming method:	biodynamic
Bottling date:	June 2025
New oak:	32%
Alcohol:	13.5%

