



GROWING SEASON NOTES

The 2022 vintage began with a dry winter and early bud break across Guenoc Valley, setting the stage for an accelerated growing season. Warm, even weather dominated most of the summer, with heat spikes in late August driving ripeness forward. Precision farming and canopy management were key to preserving fruit character and freshness through harvest.

VINEYARD NOTES

Tephra Ridge Vineyard is a steep, 35-acre hillside site rising to 1,800 feet in elevation. Named for the volcanic “ash” rock found in its soils, the vineyard is planted to Cabernet Sauvignon in thin, gravelly loam that limits vigor and promotes flavor intensity. Surrounded by fir, madrone, and black oak, the vineyard’s microclimate—marked by warm days and cool nights—yields fruit with natural acidity, structure, and vibrant aromatics.

WINEMAKING NOTES

This Rosé was crafted using the saignée method. Cabernet grapes were hand-harvested and destemmed to stainless steel tanks, where a portion of the juice was drawn off after brief skin contact. The juice was cold-fermented separately to preserve delicate aromatics, then blended and aged on fine lees for five months to build texture and mouthfeel prior to bottling.

TASTING NOTES

The 2022 Tephra Ridge Rosé opens with bright notes of macerated strawberry, rose petal, and tangerine. The palate is lively and expressive, with layers of citrus zest, orange blossom, and a crisp, mineral-driven finish.

VARIETALS:	83% Petit Verdot, 17% Merlot
APPELLATION:	Lake County, California
VINEYARD:	Tephra Ridge Vineyard
ALCOHOL %:	13.5%
VINIFICATION:	Stainless steel fermented and aged for 5 months
T/A:	6.3 g/l
pH:	3.52