



GROWING SEASON NOTES

The 2025 growing season in Lake County was very favorable and produced high quality fruit. The season was marked by early season rains leading to full water tables, mild spring weather, and an unusually cool summer.

VINEYARD NOTES

Tephra Ridge 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. Merlot 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 2025 Tephra Ridge Rosé opens with bright notes of cherries and floral aromas. The palate is lively and expressive, weighty with a palate cleansing long finish.

VARIETALS:	100% Merlot
APPELLATION:	Lake County, California
VINEYARD:	Tephra Ridge
ALCOHOL %:	13.5%
VINIFICATION:	Stainless steel fermented and aged for 5 months
T/A:	6.2 g/l
pH:	3.45