



2025 ROSÉ OF GRENACHE, SONOMA VALLEY

ABOUT

Inspired by Proprietor John Sweazey's 1970s travels through France, this bone-dry Rosé of Grenache captures the classic Provence style. Sourced from the Carr and Figure 8 vineyards—less than six miles from our Anaba estate—these sites were co-fermented to allow their unique characters to meld from the start. The result is a seamless blend that achieves a perfect balance of expressive fruit and crisp acidity.

VINEYARD DETAILS

APPELLATION Sonoma Valley
ELEVATION 10 ft
SOIL Cobble Loam

WINEMAKING

WINEMAKER Katy Wilson
HARVEST DATE 9/19/25
BOTTLING DATE 12/19/25
AGING Whole cluster pressed. 4 hours on skins.
Fermented and aged in stainless steel.

TECHNICAL DATA

ABV 12.8%
pH 3.19
BRIX 21
CASES PRODUCED 160

TASTING NOTES

NOSE Delicate aromas of honeysuckle, blood orange and grapefruit zest, underscored by a hint of crushed-stone minerality
PALATE A refreshing and mouthwatering profile of wild raspberry, watermelon, and peach skin, defined by bright acidity and a silky, Provence-style texture
FINISH Polished and dry, punctuated by a crisp, lingering finish

CHEF NOTES

To showcase the wine's unique balance of brightness and depth, pair it with grilled prawns with grapefruit-dill gremolata, a ground turkey burger topped with whipped feta, pickled red onions, and arugula, or a burrata and grilled peach salad with pistachios.



ANABA WINES

62 Bonneau Road, Sonoma CA 95476 • 707-996-4188 • anabawines.com • marketing@anabawines.com