



2024

VARIETAL

100% Pinot Noir

WINEMAKING

Whole-cluster pressed  
to stainless steel

ALCOHOL

13.8%

PRODUCTION

600 Cases

SRP

\$29

UPC

8 1003460011 0

Notes

## GEHRICKE

Los Carneros - Rosé  
Sonoma, California

### Tasting Notes

Showing off a graceful rose petal-salmon hue, this wine offers a floral bouquet layered with dried leaves, herbalsage, and a hint of wet stone. Juicy strawberry and raspberry flavors lead the palate with bright acidity, balanced by a soft, rounded mid-palate that makes it effortlessly drinkable—especially when served freezer cold. The finish is fruit-forward and lingering, leaving a lasting impression.

### Vintage Notes

The 2024 vintage in Los Carneros was marked by a cool, steady growing season with minimal heat spikes, allowing for slow, even ripening and excellent flavor development. Mild spring weather led to healthy vines and balanced yields, particularly for delicate varieties like Pinot Noir. Harvest began slightly later than average, producing wines with vibrant acidity, refined aromatics, and exceptional elegance.

### Food Pairings

This refreshing Rosé pairs effortlessly with goat cheese salad, herb-roasted chicken, grilled salmon, prosciutto and melon, shrimp ceviche, or lightly spiced sushi rolls.

Growing up in Sonoma, we spent a lot of time exploring the local countryside: finding our way through neighboring vineyards owned by old friends and family. I remember the excitement of discovery and freedom while thoroughly studying our small town and its outskirts. I remember old dusty roads that led to forgotten vineyards and properties Gehricke is a tribute to one such road.

August

AUGUST SEBASTIANI  
Proprietor