

Sean Minor.

Invited Series

Rossi Ranch - Grenache

2023 – SONOMA VALLEY, 244 cases produced (6 pks)
95 Pts The Tasting Panel, Nov Issue, 2024
91 Pts Wine Enthusiast, Winter Issue, 2025

Tasting Notes



Dark ruby in color with aromas of dark cherry, wild strawberry, white pepper, sandalwood and lavender. On the palate, the amazing texture is prominent wild black cherry, strawberry, new leather with a nice integration of oak and balanced tannins. It's full-bodied, providing a powerful and complex flavor profile with velvety texture, balanced freshness and a sweet oak extra-long finish.

Winemaking Notes

Rossi Ranch, planted in 1910 by the Rossi Family, is one of the most picturesque vineyards in Sonoma Valley. Farmed organically, the vineyard features hills, slopes, and exposures, all framed by a mix of oak and pine forest. Warm summer and fall seasons allow for later pruning, delaying Grenache harvest to peak ripeness. The fruit reflects its rugged surroundings—briary, peppery, and infused with the aroma of native plants.

The grapes are gently crushed and destemmed, then fermented in an open-top stainless steel tank, where meticulous cap management enhances color and balance. The wine is pressed dry and then racked into 20% new French oak to age for 10 months until it is ready for bottling. Every bottle is carefully hand-dipped in wax and treated with exceptional care and attention.

APPELLATION	SIZE	ALWAYS INVITED
Sonoma Valley	750 ml	To Pizza Night
VINTAGE 2023	CLOSURE Cork	To Dinner Parties To Beach Bonfires
COMPOSITION 100% Grenache	alcohol 15%	



