

Region/Vintage Notes

The 2025 Maddalena Rosé showcases the character and quality of Paso Robles' El Pomar and Creston District AVAs through a fresh, balanced expression of the region. A moderate growing season with a cooler overall summer allowed for steady ripening and precise flavor development. The blend is led by Grenache and complemented by Primitivo and Syrah, varieties that thrive in the area's calcareous soils. Extended hang time, particularly for Grenache, supported the preservation of natural acidity and bright fruit character. Fruit from these cooler sub-district sites ripened evenly without over-maturity, resulting in a vibrant rosé with lively acidity and clear, expressive fruit.

Winemaker/Tasting Notes

The 2025 Maddalena Rosé opens with bright aromatics of strawberry, raspberry and watermelon, accented by delicate floral notes. The palate delivers fresh red berry and cherry flavors with a subtle hint of citrus. To preserve this freshness and achieve its pale pink hue, the grapes are gently pressed with early juice separation and fermented in stainless steel to maintain purity of fruit and vibrancy. Light to medium in body, the wine is driven by crisp acidity and finishes clean and dry.

Sustainability

Sustainability is our top priority. Our Paso Robles and Monterey vineyards are certified sustainable by CSWA. At our certified sustainable Paso Robles winery, solar panels provide 100% of the needed electricity, and wastewater is effectively reclaimed and recycled for additional uses.



Technical Information

Appellation
Paso Robles

AVA
El Pomar District
Creston District

Vineyards
Stefano ●
Maddalena ●
Riboli Creston ●

Fermentation
100% Stainless Steel

Varietal Breakdown
77% Grenache
22% Primitivo
1% Syrah

Alcohol
13.5%

pH
3.42

PASO ROBLES AVA | SUB-APPELLATIONS

