TWOMEY

2024 BEARMAN BEND VINEYARD

ROSÉ OF PINOT NOIR

The 2024 growing season in Anderson Valley was defined by contrast, offering both challenges and opportunity. Abundant winter rainfall recharged vineyard soils and filled irrigation ponds, setting the stage for healthy vine growth. Budbreak came early, with warm March weather waking the vines and supporting a strong fruit set. Early summer brought consistent warmth, but a sharp heat spike in July reduced yields and concentrated flavors in the remaining clusters. These extremes ultimately accelerated the growing season, leading to an early harvest that preserved the valley's hallmark acidity.

This Rosé of Pinot Noir captures the spirit of Anderson Valley—cool-climate energy balanced by intensity and depth. Made entirely from estate-grown fruit, this wine reflects its origin with clarity. The low-yielding 2024 vintage delivered small berries packed with flavor, and gentle pressing preserved freshness while allowing for subtle textural complexity. In the glass, the wine opens with lifted aromas of strawberry, peach skin and citrus blossom. The palate brings a core of ripe orchard fruit, layered with hints of baking spice and a clean mineral thread that speaks to the valley's well-drained soils and cool evenings. A dry, crisp finish gives this wine both structure and approachability. The 2024 Rosé of Pinot Noir is bright and expressive, shaped by the resilience of the vintage and the character of its site. It's a focused, site-driven wine with the versatility to shine on its own or at the table.

VINEYARD

Bearman Bend Vineyard



HARVEST DATES
September 3-6, 2024

ALCOHOL 13.1%

AVERAGE BRIX 22.8°

VESSELS
50% stainless steel drums
50% barrels
100% neutral French oak

AGING

3 months on primary lees

RELEASE DATE May 2025



