



Calstar Cellars

2025 Rosé of Pinot Meunier

Russian River Valley, Sonoma County

Appellation Profile

The 2025 growing season in the Russian River Valley delivered exactly what Pinot Meunier needs: cool mornings, coastal fog, and a long, unhurried path to ripeness. Above-average winter rainfall recharged the soils, and a mild spring allowed an early, even bloom. A summer without damaging heat spikes gave the vines time to develop flavor gradually, yielding fruit that was clean, balanced, and aromatically precise. Extended hang time preserved the high acidity essential for Rosé with real depth and freshness.

Winemaker's Notes

The 2025 Rosé of Pinot Meunier opens in the glass with a luminous, pale coral hue — bright and clear, with just a whisper of peach in the rim. The nose is immediately inviting: fresh wild strawberry, pink grapefruit, and a delicate note of white peach blossom rise first, followed by a subtle underpinning of wet stone and crushed herbs that reflects the season's cool temperament.

On the palate, the wine is lively and focused. Crisp acidity drives the mid-palate, carrying flavors of red currant, pomegranate, and a bright citrus zest that lingers through a clean, refreshing finish. The long growing season allowed sugars to develop fully without surrendering acid, and the wine's balance — confirmed by a finished pH of 3.35 and TA of 5.96 — shows exactly that. There is a flinty minerality woven through the finish, almost saline in quality, that adds length and complexity.

This is a wine built for the table. Its brightness and structure make it a natural partner for grilled salmon, fresh oysters, spring salads with goat cheese, or anything off the grill on a warm evening. Enjoy it in its youth for the full expression of its vibrant fruit character, or allow it a year or two in the cellar to settle into a rounder, more textured expression.

AVA

RUSSIAN RIVER VALLEY

HARVEST DATE

9-23-2025

FINISHED PH

3.35

FINISHED TA

5.96

ALCOHOL

14.34

FERMENTATION PROGRAM

80% Stainless Tank, 20% in neutral
bbl. Dry with no Malo/Lactic
Fermentation

CASES PRODUCED

120

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