

BIODYNAMIC

SUSTAINABLE

ESTATE GROWN

BECKMEN VINEYARDS

2025 Grenache Rosé – Ballard Canyon AVA –

The Story

Our love of Grenache Rosé has inspired us to craft one every vintage since 1995. Harvested from specific blocks farmed specifically for Rosé, the grapes are picked early to preserve the fresh, vibrant character that defines our style. We favor a slightly deeper color and richer expression, consistently blending in a small amount of Rosé of Syrah every vintage.

The Vintage

One of the coolest vintages in our 32+ years, 2025 brought challenges but ultimately delivered high-quality fruit and wines. A dry winter and cold spring led into the coolest summer since 2011, followed by a wet, demanding harvest with early mildew pressure and October rains.

Whites and rosés were picked in late September, with reds harvested through October into early November. Careful farming and rigorous sorting ensured healthy fruit. The wines are flavorful, lower in alcohol, and show bright character with immediate appeal.

Winemaking

Grenache: Crushed and pressed for cold settle. Fermented for 27-days. **Syrah:** Direct pressed, cold settled. Fermented in neutral barrel for 16 days.

Aging: 3 months in 83% stainless steel, 17% neutral oak, then an additional 2 months in all stainless steel.

Technical Notes

Purisima Mountain Vineyard

Harvested: October 13 & 15

Alcohol: 13.1%

TA: 5.7 g/L

pH: 3.45

Sales

Released: April 2026

Drinking Window: 2026–2029

Case Production: 55

SRP: \$42

83% Grenache
17% Syrah

