



Our Corazón Rosé is a serendipitous byproduct of our flagship Cabernet Sauvignon. Juice, "bled" as the grapes were crushed, was fermented in small French oak barrels to total dryness. Aging in barrel on primary yeast lees for six months gave this rosé a creamy mouthfeel, breadth and gravitas.

With a beautiful salmon-gold color, this totally dry rosé sports a rich brioche and yeasty character, reminiscent of Champagne Brut Rosé without the bubbles. Cherry and strawberry fruit lead the way with a subtle fresh herb thread adding interest. Its luscious texture fills the mouth.

Corazón is the ancestral form of my family name and means "heart" in Spanish.

Cathy Corison



92 A barely-there pale salmon pink, keeping the colour translucent despite spending 7 months on the lees to deepen the flavour profile. Majors on fragrant red fruit, dried herbs, with a whisper of tannic grip, juicy on the finish, totally moreish. *Jane Anson, janeanson.com, July 2026*