



There are times when we want to “bleed” juice from our Cabernet Sauvignon grapes as we crush them, to concentrate the must for the red wine. This *saignée* rosé is the happy byproduct, which we ferment in small barrels to total dryness. Aging on primary yeast lees for six months before bottling gives this wine a creamy texture and breadth.

With a beautiful salmon-gold color, this dry rosé opens with rose petals and cherry. Notes of almond and brioche add complexity, while the rich, creamy palate carries through with a long, savory finish.

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

- Cathy Corison and Grace Corison Martin, June 2026