

Rosé 2023



The 2023 Rosé is both elegant and expressive, making it ideal for a warm, sunny day paired with a delicious summer salad.

Aged in stainless steel for six months to preserve its fresh character, this wine opens with bright aromas of pomegranate, tangerine, and juicy strawberry, accented by delicate floral notes.

On the palate, it is crisp yet smooth, bursting with flavors of Fuji apple, pomegranate, and subtle hints of melon. A touch of vanilla and an orange crème essence add depth and richness, balanced by refreshing notes of blood orange and juicy strawberry.

The texture is silky with a soft mouthfeel and a clean, vibrant finish. This Rosé captures the perfect balance of sophistication and fun—ideal for warm afternoons or any occasion worth celebrating.

Food Pairings

Explore pairings at ironhubwines.com/recipes.

Winemaker's Notes

Crafted from the oldest dry-farmed Sangiovese block in our estate vineyard,

Harvest Date

Fall 2023

Alcohol | pH

13.7% | 3.67

Composition

100% Sangiovese

Barrels

6 Months in
Stainless Steel

Vineyard

Iron Hub Estate

Appellation

Amador County,
California