“Perennially, our Dry Rosé of Pinot Noir receives great reviews from wine critics. Because we made one of the first commercially successful Dry Rosés in the U.S., we’ve had over two decades of winemaking consistency to make an impression! Wine critics and customers alike have learned to expect our crisp and flavorful Eye of the Toad Dry Rosé of Pinot Noir to always be satisfying.”

An alluring rose quartz color reveals aromas of melon sorbet, peach, and baking spice. Bright and lively flavors of watermelon, Bosque pear, wild strawberry, and a note of ginger finish with bracing minerality.

The 2018 vintage in Northern California is universally hailed as one of the best in the decade. It seemed that each season brought a perfect amount of rain, sun, and heat. Ample yields provided an amazing balance of sugars, acid, and flavors.

We prefer to use the press juice from Pinot Noir grown for Champagne style wines to make our Rosé. Because our fruit is picked at low sugars the resulting Rosé is lower in alcohol and is a juicy and more vibrant wine. Assuring its freshness, the juice is fermented at a cold temperature in stainless steel tanks prior to bottling. A true French-style Rosé, bone dry and elegant.

We’ve selected the Carneros region as the source for the Pinot Noir fruit used to make our Dry Rosé. Its proximity to the maritime climate from the San Francisco bay and its frequent fog is conducive to gentle ripening of this fastidious grape.

**Varietal:** 100% Pinot Noir  
**Alcohol:** 11.5%  
**TA:** 0.70 g/100 ml  
**pH:** 3.42  
**RS:** 0.026%  
**UPC:** 71408927829  
**SRP:** $13.99