

LANDMASS



WINE BY WOMEN • EST. 2018
HONORING PLACES NEAR AND FAR

SPARKLING ROSÉ *OF* TEMPRANILLO

WEATHER + CONDITIONS:

The 2025 grape growing season was characterized as warm, dry, and notably compressed, leading to one of the fastest harvests in our history.

The season was defined by rapid progression from bloom to harvest, with high-quality fruit, though the intense, accelerated pace created logistical challenges in our cellar.

Despite the speed of harvest, the weather and climate provided ripe fruit that lead to approachable and vibrant wines.

GENETICS:

Due to Tempranillo's generous ability to tint juice with minimal skin contact, the clusters were put directly into the press with extraction occurring over the course of four hours with a pressure range of 0.2 bar to 0.8 bar.

This wine was fermented entirely in stainless steel at 59 degrees F to intensify fruity aromas and minimize tannin before resting for six months prior to bottling.

Carbonation was carried out via direct injection at a rate of 4 volumes in our high-pressure charmat tank.

OUR WINES ARE SHAPED BY 350 MILES OF

WIND ——— RAIN ——— HEAT

THIS WINE
WAS SHAPED
BY THE



OF THE
WILLAMETTE VALLEY
PNW, USA

PROFILE:

Notes of waxy strawberry, mint, peaches, and citrus peel.

PARAMETERS:

VINTAGE:	2025
AVA:	Eola-Amity Hills
VINEYARD:	Aeolus
VINE AGE:	13 Years
SOIL:	Marine
FARMING:	Organic
ELEVATION:	380'
CASES:	800
PH/TA:	3.3 / 6.1
ABV/ RS:	12.9% / 2.1 g/L