

The End of Nowhere

2022 #1 Crush Rosé

The Vineyard

The D'Agostini Shenandoah Vineyard lies in the heart of Amador's Shenandoah Valley, in the city of Plymouth, California. The site is farmed by our friend Daniel D'Agostini, who also grows lavender and a range of produce on the estate. We love how his Zinfandel yields wines with incredible color and fruit flavors that speak to the vineyard's sun-drenched slopes. Daniel farms the site organically, and we're proud to have worked with this site since for the past several vintages.



Tasting Note

Our flagship rosé is pretty, pink, and very crushable. Made from grapes that saw roughly 12 hours of skin contact, the 2022 shows loads of ripe fruit flavors ranging from fresh watermelon to wild strawberries and tart cherry. It's medium-bodied, with a soft roundness to the palate and a long finish driven by bright acidity and a hint of steely minerality.

Fast Facts

Grape Variety: 100% Zinfandel

Appellation: Amador County

Farming method: organic

Aging: 6 months in neutral French oak

ABV: 13.4%

Winemaking: 100% native yeast fermentation in open tanks