

2024 La Sirena Rosato Winemaker Notes/Fact Sheet

Our unusual rosé of Primitivo is a fun-to-drink, easy-to-love blush wine that's loaded with fresh flavor and a beautiful bright color. A balanced, crisp, medium-weight rosé equally suited to pairing with food or sipping on its own. We especially love it with sushi, shrimp dumplings, poke bowls, or colorful vegetable salads with a citrus dressing. We hope you enjoy the latest edition of La Sirena Rosato - the "pink mermaid".

Just the Facts:

Harvest Date: Aug 23, 2024

Blend: 100% Primitivo grapes from Amador County (direct press method)

Some Chemistry: 13.2% alc. T.A. 5.7, pH 3.37

Oak Treatment: Zero

Bottling date: Jan 10, 2024 Release date: May 1, 2025 Production: 197 cases

Tasting Notes: 2024 Rosato (tasted 1/31/2025 by HPB)

Brilliant rose petal pink color, with fresh aromas of watermelon, white peach, strawberry, and floral notes. Crisp acidity and clean flavors that mirror the aromatics. It's hard not to love this enchanting rosé made from a less common grape variety. Clean finish, nicely balanced - this bright and juicy rosé is equally delicious paired with food or enjoyed on its own. A delightful wine for all occasions!

Why "La Sirena"? The name means "the Mermaid" in Spanish and Italian. I chose it because I'm a lifelong ocean lover, longtime scuba diver, and wanted a winery name that was fun & magical (like wine) and also personal to me. The first vintage of La Sirena was 1994, with the first Cabernet Sauvignon made in 1996. Our current wine lineup: Cabernet Sauvignon, Chardonnay, Moscato Azul (dry Muscat Canelli), Rosato (rosé of Primitivo), Malbec, and our two fun and tasty proprietary winemaker red blends, Studio Series and Pirate TreasuRed. Production is always small, focusing on fine wines of purity and excellence. Wishing you all the best!

Heidi Peterson Barrett

Winemaker/ Owner, La Sirena

Hund P. Bunto