



XANDER SOREN WINES



2025 XANDER ROSÉ OF PINOT NOIR California Cuvée

Our first limited-release of XANDER rosé was met with wildly popular reception and sold out quickly, so we are proud to introduce our newest vintage. Crafted from premium fruit sourced from our favorite iconic vineyards in Santa Rita Hills, this rosé combines saignée and direct-press techniques to be refreshing but flavorful. It's perfect for casual sipping or pairing with a wide variety of dishes.

Tasting Notes

Brilliant ruby pink in the glass, the nose is rich yet complex. Notes of strawberry and white cherry, a sweet perfume of tarragon and white rose petals, and subtle notes of toasty shortbread enliven the glass. On the palate, fresh mouthwatering acidity compliments the notes of muddled strawberry and juicy watermelon. The pure fruit is further enhanced by subtle notes of flinty minerality and grapefruit zest creating a perfect balance in the glass. Notes of concentrated strawberry candy persist through the finish.

Pairings

The depth and rich fruit pairs wonderfully with a broad variety of spring and summertime dishes like lean tuna, fried tofu, Vietnamese spring rolls, fresh vinaigrette salads, and salmon.

Release

March 2026

70 cases produced

\$50 (750ml) / \$100 (1.5L)

Winemaker - Shalini Sekhar

A unique blend of techniques are used to produce this very special rosé from our famed vineyard sources in the Sta. Rita Hills. The first part of our blend begins with gentle destemming. The intact berries macerate overnight before being gently pressed the next day. The second part of our blend is produced via the saignée method, drawing off juice from our Pinot Noir fermentations after 12-24 hours. The juice from both components settles overnight before being racked separately into stainless steel barrels where primary fermentation is completed to dryness by carefully selected yeasts. Malolactic fermentation was suppressed to retain vibrancy in the wine.

ABV 13.2%

pH 3.3

TA 6.4

Bottled unfinned with minimal effective SO₂

All our vineyard partners practice certified sustainable farming



"My restaurant is built around the combination of food with drinks, so beverage pairings are essential. We carry Xander's pinot noir and it always makes our customers happy, so I was excited to try his new rosé. The label is cute (kawaii!) but the wine is sophisticated and pairs broadly with so many of my traditional and modern dishes."

Yuka Nakamura
Chef and owner GINZA KARIN izakaya, Tokyo

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