

PEBBLE LANE

SUSTAINABLY GROWN • CALIFORNIA

Pinot Noir Rosé

Pebble Lane Wines are crafted from estate-grown grapes especially for Landry's. This exclusive, cooperative process extends from sampling barrels with the winemaking team to final blending, ensuring each wine complements Landry's unique cuisine to create a heightened dining experience.

GROWING REGION

The California Coast is known for its long growing season, a result of the chilled marine air from the Pacific Ocean. This maritime influence has a cooling effect, which allows the grapes to ripen more slowly and evenly. Extra hang-time leads to complex wines that exhibit heightened aromatics, intense fruit flavors and full varietal expression

VINEYARDS

Pebble Lane wines come from sustainably grown vineyards that are meticulously farmed throughout the year. Our Pinot Noir Rosé is grown in northern California, where foggy mornings lasting until midday are followed by brisk afternoon winds and temperate nights. This cool climate creates ideal conditions for developing intensity and complexity in the wines while preserving crucial acidity.

WINEMAKING

Upon arrival to the winery, the grapes are whole-cluster pressed and fermented cold in stainless steel tanks. Minimal intervention and careful handling in the cellar ensure that Pebble Lane wines are fruit-driven and true to both variety and terroir.

TASTING NOTES

Our Pinot Noir Rosé exhibits fresh aromas of strawberry, cherry and light notes of rose petal. Crisp flavors of red apple and raspberry are accompanied by a refreshing yet lingering finish, with hints of fresh herbs. Pair with crab cakes or fresh lobster.

WINE STATS

appellation California | *aging* stainless steel | *alcohol* 13%

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