Welcome to THE RANCH ON THE ROCKS SALTED IN A COCKTAIL CHILLED ON THE ROCKS RIM COCKTAIL NO RULES. JUST VIBES.

STRAWBERRY HIBISCUS

From the team behind Bonterra comes Ranch Wine—a bold, breezy take on California wine, crafted from classic grape varieties and sustainably grown for wherever the mood takes you. Lightly effervescent and lower in ABV, it delivers vibrant, fruit-forward flavor whether poured over ice, dressed with fruit, or sipped straight—no rules, just vibes.

FLAVOR NOTES

Inspired by today's lighter, brighter refreshments, this rosé delivers full wine integrity with a vibrant twist. Big berry energy in a breezy, floral frame. Ripe strawberry and hibiscus take the lead, lifted by citrus peel and a hint of spice. Light bubbles bring freshness, a touch of sweetness smooths it all into balance. Delicious on its own, headlining in a spicy cocktail, or however you make it yours.

STRUCTURE & STYLE

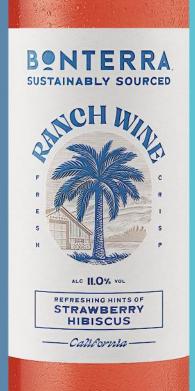
Light-bodied / Lightly effervescent 11% ABV / Sustainably farmed

HOW TO SERVE

Chilled · Over ice · With a splash of fruit—easy to pour, easy to love.

OCCASIONS

Not your sommelier's wine list—and that's the point. Chilled, shared, over ice or under string lights. Poolside. Fireside. First sip or last call. Ranch Wine shows up for all the casual, connected moments—and fits where wine hasn't, until now.



WINEMAKING

Flavorful, not flavored. Our winemaker layers classic California varieties—including Pinot Gris, Pinot Noir, Gewürztraminer, and Zinfandel—to balance expressive fruit character with juicy energy and a refreshingly low ABV. Whites are fermented slow and cool, and reds are handled with care for soft color and plush texture. The result: a fruit-forward rosé with lift, flow, and nothing extra added.

Winemaker
Margaret
LeonardiPruett



CERTIFIED CALIFORNIA SUSTAINABLE WINERY

BONTERRA SUSTAINABLY SOURCED