



HILLSBOROUGH ‘SEREFINA’ ROSÉ 2024

Hillsborough Vineyards, a family-owned estate founded in 2001, crafts 100% estate-grown wines from its rocky slopes in Western Loudoun. Serefina, named for its bright, spirited nature, is a rosé of Tannat created for red-wine drinkers, vibrant, textured, and expressive of the vineyard’s unique microclimates.

VINTAGE NOTES

Warm, dry conditions throughout 2024 encouraged full flavor development in Tannat while preserving the grape’s natural acidity. The vineyard’s hillside microclimates contributed freshness and lift, yielding fruit well suited for rosé. The vintage delivered excellent balance and purity, shaping a wine with refined texture and expressive aromatics.

WINEMAKING NOTES

Tannat was destemmed, gently crushed, and cold-soaked for two hours before pressing. Fermented cool in stainless steel, then barrel-fermented and aged three months in two-year-old French acacia barrels. Sur lie aged with biweekly stirring. Unfined with sterile filtration only, preserving purity and texture. Bottled March 27, 2025; 206 cases.

TASTING NOTES

White peach, grapefruit, strawberry, and subtle chamomile lead into a creamy, textured palate balanced by bright acidity. This medium-bodied rosé shows depth and elegance, making it an excellent companion for shellfish, salads, light pastas, and warm-weather cuisine.

APPELLATION	Loudoun County, Virginia
VINEYARDS	Hillsborough Vineyard
VARIETAL COMPOSITION	100% Tannat
FERMENTATION & AGING	Direct Press Rosé, 2-hour Skin Contact Stainless Steel Ferment Aged Sur Lie 3 months Neutral French Acacia
ALCOHOL	14.0%
PH	3.36
TOTAL ACIDITY	6.74 g/L
RESIDUAL SUGAR	Dry



HILLSBOROUGH VINEYARDS

36716 Charles Town Pike, Hillsboro, VA 20132 | (540) 668-6216
tastingroom@hillsboroughwine.com | HillsboroughWine.com | @hillsboroughwine