



THE FIRST SPARKLING WINERY IN CARNEROS

2018 Royal Cuvée Rosé

Our Royal Cuvée Rosé represents the continuation of the legacy of our original Royal Cuvée – the first vintage of which was served at the White House in 1987 to the King and Queen of Spain. We continue to pay homage to these regal roots with this exceptionally elegant wine that showcases the nuance and quality of our Carneros estate vineyard. Aged nearly 3 years on the yeast, this is a wine fit for royalty.

COMPOSITION: 60% Pinot Noir & 40% Chardonnay

AGING: 2.8 years on the yeast

APPELLATION: Carneros

ALCOHOL: 12.5%

TA: 7.6 g/L

PH: 3.16

RESIDUAL SUGAR: 11.5 g/L

CASES PRODUCED: 800



TASTING NOTES:

Aromas of strawberry meringue and fresh blueberries make up this Rosé's bouquet. On the palate, there are notes of black cherry, cranberry, and raspberry lemonade. This medium bodied sparkler coats the tongue with red fruit and has a wonderful delicate mousse.

VINTAGE NOTES:

During the growing season of 2018 there was an increased amount of rainfall during the spring followed by occasional heat spikes during the early summer. Harvest began about two weeks later than in previous years. The yields were extremely high and the fruit quality was excellent.

WINEMAKING PROCESS:

Grapes are handpicked and transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. The juice was then fermented in stainless steel tanks at 55-60°F.

FOOD PAIRINGS:

The balanced acidity of this Rosé pairs well with ripe cheeses like a classic blue cheese with honey, or a creamy brie with a raspberry chipotle jam. The freshness of a chopped salad topped with crispy bacon and a spicy vinaigrette will pair perfectly with its Pinot Noir characteristics. This wine lends itself well to heat, try Aleppo peppers or Fresno chilis to highlight the bright red fruit in the wine.

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