



THE FIRST SPARKLING WINERY IN CARNEROS

2019 Brut Rosé

Sparkling wine aficionados around the world admire well-crafted Rosé for its beautiful color, unique fruit character and great versatility in pairing with food. This Brut Rosé is strongly influenced by a preponderance of Pinot Noir in the blend, while a small amount of Chardonnay contributes structure and an extended finish.

COMPOSITION: 92% Pinot Noir
8% Chardonnay
AGING: 1 ½ years on the yeast
APPELLATION: Carneros
ALCOHOL: 12.5%
TA: 0.73 g/mL
PH: 3.12
RESIDUAL SUGAR: 12.1 g/L



TASTING NOTES:

Shimmering with distinct vibrancy, our 2019 Brut Rosé is elegant and focused. Exceptionally fruit-forward, this wine embodies our Pinot Noir-driven style with layered notes of watermelon, fresh strawberry, raspberry and ripe cherry. Full-bodied and balanced, these dynamic characteristics last through to a long, smooth finish. This is a pure expression of Pinot Noir sparkling wine at its finest.

VINTAGE NOTES:

The buds pushed in early March after they had enjoyed adequate rainfall during the late winter and early spring. The weather heated up in mid-August, with several days over 100 degrees. This hastened ripening, and harvest began in our estate vineyards on August 17th. After the heat passed, we had good ripening weather throughout the harvest. Grapes retained their acidity giving us age-worthy wines. We finished harvest with nice yields and great quality.

WINEMAKING PROCESS:

Grapes are handpicked & transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. This wine is fermented in stainless steel tanks at 55-60°F to retain vibrancy and freshness. 25% of the Pinot Noir grapes in the blend were cold macerated for 12 to 48 hours to develop color and bright aromas without bitter compounds.

FOOD PAIRINGS:

This fruit forward rosé can be perfectly paired with a bowl of fresh berries, especially raspberries. The acidity and freshness of this sparkler will pair well with watermelon lightly sprinkled with chili powder. For cheese, try semi-dry crumbles of feta, or a milky queso

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