



THE FIRST SPARKLING WINERY IN CARNEROS

## NV Blanc de Noirs Rosé

Our Blanc de Noirs Rosé is predominantly made from hand-harvested pinot noir grapes, the hallmarks of which are a vibrant red fruit character. Over 21 different clones of pinot noir and chardonnay are planted on our Carneros estate. This allows us to consistently produce top-rated cuvées with complexity and clear fruit expression.

**COMPOSITION:** 90% Pinot Noir & 10% Chardonnay

**AGING:** 3 years on the yeast

**APPELLATION:** Carneros

**ALCOHOL:** 12.5%

**TA:** 0.70 g/mL

**PH:** 3.16

**DOSAGE:** 12.6 g/L



### **TASTING NOTES:**

The sparkling pinot noir opens with aromas of bright strawberry and black cherry with subtle vanilla highlights. Creamy cherry, lemon, and cola flavors, combined with a lush palate and lively bubbles, lead into a persistent finish.

### **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 wine is fermented in stainless steel tanks at 55-60°F. The wine is then bottled and aged on the lees for 3 years to develop complexity and effervescence.

### **FOOD PAIRINGS:**

The juicy strawberry, cherry, cola, and vanilla flavors in the Blanc de Noirs Rosé, pair well with dishes that have a natural sweetness. This will provide a harmony pairing across your palate, as the lush and supple fruit notes perfectly accent sweeter flavors in a dish. Because of its sweet and tender profile, a meat such as pork is a great starting point to focus your protein selection! The sweetness of barbecue flavors will also provide the complementary pairing magic, as will fruit components; and the lush fruit in the wine will balance spice. This wine will also create outstanding pairings with crab, Thai cuisine, roasted pork, quail, foie gras, or semisweet desserts. Seasoning affinities include star anise, plum sauce, and tarragon. For a cheese course, look to triple-aged Gouda or hard aged cheeses with persimmons and hazelnuts.

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