

THE FIRST SPARKLING WINERY IN CARNEROS

2018 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: 90% Pinot Noir & 10% Chardonnay AGING: 1 ½ years on the yeast APPELLATION: Carneros ALCOHOL: 12.5% TA: 0.75 g/mL PH: 3.12 DOSAGE: 12.9 g/L



TASTING NOTES:

Crisp citrus notes followed by soft white floral aromas of honeysuckle and orange blossom greet the nose. On the palate, red fruit evolves from raspberry and watermelon to tart flavors of cranberry and kumquat. Tangerine and honeydew round out the fruit mid-palate, and a lovely oyster shell minerality meets you with a lingering acidity for the finish.

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 & 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:

The crisp acidity and lively tartness of this Brut Rosé would pair perfectly with a fresh tomato and watermelon salad with feta. Pair with a soft goat milk cheese and strawberry lavender jam. Try Korean style street tacos with spicy kimchi or seared duck breast with blood orange and star anise to highlight the pinot noir notes.