

2020 Brut Rosé



BLEND

57% Estate Grown Pinot Noir 43% Estate Grown Chardonnay

ABOUT OUR BRUT ROSÉ

Traditionally, fine rosé sparkling wines and champagnes have been made in very small quantities, and ours is no exception. The beautiful, delicate color of this wine comes from leaving part of the Pinot Noir juice in contact with the skins for three days after harvest. Rosé wines are often believed to be made from only Pinot Noir, but the best, including ours, have Chardonnay added for structure. Produced in méthode traditionnelle from our estate fruit and aged for a minimum of three years on the lees, this wine expresses great balance while emphasizing fruity and floral characteristics.

HARVEST NOTES

The 2020 vintage is defined by low yields and concentrated, complex fruit. Early spring frosts and rain during May fruit set limited the number of berries per cluster, which allowed the vine to concentrate more of its resources towards each berry during development. Limited winter rainfall kept berries small while optimal temperatures throughout July and August ripened them beautifully. Harvest commenced on August 3rd and was one of the fastest in recent memory. All grapes destined for our sparkling wine were picked within 3 weeks, and by September 17th, our 34th harvest was complete.

WINEMAKER'S TASTING NOTES

On the nose, the 2020 rosé welcomes the senses with aromas of potpourri, rose petal, peaches, and a hint of matchstick. The sophisticated and dry palate displays flavors of mandarin, tangerine, peaches and cream, raspberry, and ginger. A warm toastiness evolves from extended aging on the lees and combines with the ethereal Pinot Noir fruit character. As the wine ages and the tiny bubbles are formed, an elegant wine of great poise evolves.

SUGGESTED PAIRINGS

Remarkably versatile, classic rosé pairings include pork belly, stuffed mushrooms, salmon and capers, or strawberry shortcake. It is a beautiful wine for brunch, weddings, and other romantic occasions.

TECHNICAL DATA

Appellation: Carneros Alcohol: 12.0%

pH: 3.1

TA: 0.82g/100ml Sugar (dosage): 0.9%

PRICE

\$47