



LANGTRY F FARMS 1888 VINEYARD AND WINERY

Méthode Champenoise Brut Rosé

This wine is sourced from grapes grown in the Los Carneros region which is known for its coastal climate. This Sparkling Rosé is crafted using Méthode Champenoise. Utilizing this winemaking technique, the wine completes a second fermentation in the bottle preserving the delicate aromas.

Tasting Notes:

Fragrant notes of crushed strawberry and melon intermingle with subtle notes of lillac. Ripe citrus zest throughout, with touches of candied cherry and violet. Its acidity plays out with crisp vibrancy, accenting its round midpalate and finishing with watermelon.

Winemaking Notes:

Appellation: North Coast

Varietal: 69% Pinot Noir, 31% Chardonnay

Tirage Date: July 2021

Dosage: 6 g/L Pinot Noir

TA: 8.8

pH: 3.18

Alc: 12.0%

Langtry Farms Vineyard & Winery
21000 Butts Canyon Rd., Guenoc Valley, California 95461
707-995-7500 - info@langtryfarms.com
www.langtryfarms.com



@langtryfarms