



VINEYARD NOTES

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

WINEMAKING NOTES

The grapes for the Brut Rosé are harvested early in the season to emphasize vibrant acidity and clean fruit flavors. Made in the traditional method, the secondary fermentation occurs in the bottle and where it is aged on the lees for a period of 18 months before the bottling process: disgorgement, dosage, and corking. At that point, the Sparkling Brut Rosé is ready to drink.

TASTING NOTES

Fragrant notes of crushed strawberry and melon intermingle with subtle notes of lilac. 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.

VARIETALS:	69% Pinot Noir, 31% Chardonnay
APPELLATION:	North Coast
ALCOHOL %:	12%
TIRAGE DATE:	July 2021
DOSAGE:	6 g/l Pinot Noir
T/A:	8.8
pH:	3.18
