



## 2004 Brut Rosé

Schramsberg Brut Rosé is flavorful, complex and dry, making it both versatile with food and delicious by itself as an apéritif. The character of the wine is most strongly influenced by bright, flavorful Pinot Noir grown in Carneros, Anderson Valley and the Sonoma and Marin coastal areas. A few small lots of Pinot Noir are fermented in contact with their skins to add depth and subtle color to this unique sparkling wine. Chardonnay gives spice, structure and length on the palate.

Hand picking, careful handling and gentle pressing produce a wine of delicacy, free of skin and seed tannin. Following the fall harvest and base winemaking period, an extensive process of blending trial and refinement is carried out in the spring. The finished blend is aged on the yeast in the bottle for about two years, just enough to achieve refined effervescence and toastiness without diminishing its refreshing, vibrant appeal.

Enjoy this rich, delicious sparkler on almost any occasion: at your favorite restaurant, a special dinner at home, at a beach picnic or a backyard barbecue. A very versatile wine, try it with sushi, salmon, rock shrimp, pizza, roast chicken, BBQ ribs, burgers, chocolate raspberry tarts and creamy cheeses with summer fruits.

### Tasting Notes

Bright, fresh aromas of strawberry and raspberry blend nicely with hints of baked fruit pie and creamy yogurts. The palate is on the one hand soft and smooth, and on the other bursting with layers of berry, nectarine and zesty orange flavors. The 2004 harvest year was warm, leading to an early harvest. Our range of cool North Coast vineyard sites enabled us to pick a bit riper than normal, while still capturing elevated, balanced acidity. – *Winemakers Hugh Davies and Craig Roemer*

<b>Varietal Composition:</b>	60% Pinot Noir, 40% Chardonnay
<b>County Composition:</b>	55% Napa, 25% Mendocino, 18% Sonoma, 2% Marin
<b>Harvest Dates:</b>	July 28–September 22
<b>Barrel Fermentation:</b>	22%
<b>Alcohol:</b>	12.9%
<b>TA:</b>	0.82g/100ml
<b>pH:</b>	3.01
<b>RS:</b>	1.15g/100ml
<b>Bottling Dates:</b>	May 24–26, 2005
<b>Disgorge Dates:</b>	January–September 2007
<b>Cases Produced:</b>	6,450 (12/750ml)
<b>Release Date:</b>	April 1, 2007

