



2007 Brut Rosé

Schramsberg Brut Rosé is flavorful, complex and dry, making it both versatile with food and delicious by itself as an aperitif. 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. It is 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

Juicy strawberry jumps out of the glass, followed by raspberry and cherries. The berry bouquet is complemented by mandarin orange and papaya. The palate has exotic flavors of mango and cantaloupe, followed by mouthwatering citrus. A juicy viscosity leads to a long, lingering finish. – *Winemakers Keith Hock and Hugh Davies*

Appellation:	North Coast
Varietal Composition:	60% Pinot Noir, 40% Chardonnay
County Composition:	36% Napa, 33% Sonoma, 23% Mendocino, 8% Marin
Harvest Dates:	August 10-October 16
Barrel Fermentation:	30%
Alcohol:	12.6%
TA:	0.88g/100ml
pH:	3.09
RS:	1.08g/100ml
Cases Produced:	7,419 (12/750ml)
Release Date:	August 1, 2010

