

BRUT ROSÉ —

31st Bottling

Mirabelle is Schramsberg's multi-vintage brut sparkling wine. Twenty years into building an outstanding range of vintage dated sparkling wines, the Davies family set out to master the non-vintage or "multi-vintage" traditional method technique. A few years of experimentation would ultimately lead to the successful launch of Mirabelle Brut and Mirabelle Brut Rose in 1992. This wine is a specially crafted blend of Pinot Noir and Chardonnay from Schramsberg's select cool-climate vineyards in the Napa Carneros, Sonoma Coast, Anderson Valley and Marin County areas of California's North Coast. Starting in 2022, the Mirabelle packaging started to designate the bottling number to give specificity to each bottling of Mirabelle, and to highlight the vintage which is primarily in the blend. For this 31st bottling, the 2019 vintage makes up 78% of the blend, with the other 22% being from select base wines from previous vintages.

The grapes are picked by hand and gently pressed to provide superior quality juice for the production of this balanced, refreshing rosé bubbly. In the spring following the fall harvest, base wines are individually evaluated and carefully blended by our winemakers. Pinot Noir lots, including a few fermented with skin contact, provide brightness of berry fruit and body, while Chardonnay lots lend length and zest to the palate. Additional flavor depth and aromatic complexity results from the blending of base wine lots aged in barrels and tanks for one or more years. The wine undergoes secondary fermentation in the bottle and rests for approximately two years before its release. Following the en tirage aging, an extensive dosage trial process produces the ideal finishing touch, and the sparkling wine is ready to be enjoyed. The finished Brut Rosé exhibits fresh, elegant, and toasty aromas that lead into lively and delicious fruit flavors on the palate

The multi-vintage Mirabelle Rosé is delicious on its own, and it also pairs well with everything from grilled salmon, country fried chicken, BBQ pork ribs, Caprese salad, poke tuna, classic Hawaiian pizza or simple pastas.

TASTING NOTES

"The Mirabelle Brut Rosé has vibrant aromas of stone fruit and strawberries, rounded off with hints of lemon curd, zesty citrus, ginger, vanilla, and toasted almond. A broad and juicy entry on the palate anchors a mid-center mouthfeel of orange, tangy raspberry, baked apple, and pineapple upside-down cake, ending with a bright acidic finish."

-Winemakers Sean Thompson, Jessica Koga and Hugh Davies

APPELLATION: North Coast

VARIETAL COMPOSITION: 52% Pinot Noir, 48% Chardonnay

COUNTY COMPOSITION: 43% Sonoma, 35% Napa, 15% Mendocino, 7% Marin

VINTAGE BLEND: 78% 2019, 22% aged reserve lots

ALCOHOL: 12.8%
TA: 7.7 g/L
PH: 3.20
RS: 7.0 g/L

