



2014 BRUT ROSÉ

WINEMAKING

Schramsberg Brut Rosé is fruitful, 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 vibrant 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.

TASTING NOTES

"The 2014 Brut Rosé has generous aromas of mixed strawberry, rose petal, and melon. Its fruitful nose is complemented by notes of raspberry and cranberry. On the palate, there are rich bursts of baked pear, and caramelized toffee. The wine has a fresh, juicy acidity which drives to a bright, vibrant finish."

– Winemakers Sean Thompson and Hugh Davies

ESTATE VINEYARDS

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| Varietal Composition: | 60% Pinot Noir, 40% Chardonnay |
| County Composition: | 39% Napa, 33% Sonoma, 16% Marin, 12% Mendocino |
| Appellation: | North Coast |
| Harvest Dates: | August 8 - September 9th |
| Barrel Fermentation: | 43% |
| Alcohol: | 12.9% |
| TA: | 0.84g/100ml |
| pH: | 3.10 |
| RS: | 1.04g/100ml |
| Release Date: | December 1, 2016 |
| Cases Produced: | 8,480 (12/750ml) |

FOOD PAIRINGS

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.



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