Mirabelle





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.

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 coolclimate 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 32nd bottling, the 2020 vintage makes up 77% of the blend, with the other 23% being from select base wines from previous vintages.

VINEYARDS

The grapes for Mirabelle are grown in the cool-climate pockets of California's North Coast, including the Napa-Carneros, Sonoma Coast, Anderson Valley, and Marin County. The fruit is hand-picked in the early morning hours at optimal maturity. Individual lot fermentations allow the

winemakers to carefully select the components that make up the finished blend.

WINEMAKING

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.

TASTING NOTES

"This 32nd Bottling of Mirabelle Brut Rosé generously opens with aromas of candied raspberry, strawberry shortcake, and spun sugar. The palate presents a juicy and round mouthfeel of lemon-lime and glazed citrus, which is well structured through the finish."

 Winemakers Sean Thompson, Jessica Koga and Hugh Davies

VINEYARD

Appellation:

BRUT ROSÉ

Region: California

Eco-Practices: Sustainable, Solar

North Coast

Certifications: Napa Green

WINEMAKING

Varietals: 54% Chardonnay, 46% Pinot Noir

County Composition: 47% Sonoma, 34% Napa,

11% Mendocino, 8% Marin

Vintage Blend: 77% 2020, 23% aged

reserve lots

Tirage: Two years of aging en tirage

TECHNICAL DETAILS

Yeast: Individual
Alcohol: 12.8%
Residual Sugar: 8.0 g/L
Total Acidity: 7.7 g/L
pH: 3.25

