



## 2006 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

“The unusually late harvest of 2006 produced bright, fruitful Pinot Noir. Aromas are generous and bursting with strawberries and ripe watermelon accentuated by subtle nuances of freshly baked rhubarb pie. The palate is knit seamlessly together. A crisp entry leads way to bountiful flavors of juicy strawberry, fresh peach and blood orange. The 2006 Brut Rose finishes with a long tangy and balanced acidity.”

– Winemakers Keith Hock and Hugh Davies



<b>Varietal Composition:</b>	68% Pinot Noir, 32% Chardonnay
<b>County Composition:</b>	42% Mendocino, 31% Napa, 22% Sonoma, 5% Marin
<b>Appellation:</b>	North Coast
<b>Harvest Dates:</b>	August 28 - October 17, 2006
<b>Barrel Fermentation:</b>	32%
<b>Alcohol:</b>	12.6%
<b>TA:</b>	0.85 g/100mL
<b>pH:</b>	3.04
<b>RS:</b>	1.06 g/100mL
<b>Release Date:</b>	May 2009
<b>Cases Produced:</b>	7,400 (9-Liter)
<b>Suggested Retail:</b>	\$41

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