



BRUT ROSÉ

The partner to our Mirabelle Brut, the Mirabelle Brut Rosé is a specially crafted blend of Chardonnay and Pinot Noir from Schramsberg's select cool-climate vineyards in the Carneros, the Anderson Valley, and the Sonoma and Marin coastal areas of Northern California. 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 finished Brut Rosé exhibits fresh, elegant, and toasty aromas that lead into lively and delicious fruit flavors on the palate.

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. The wine undergoes secondary fermentation in the bottle and rests in Schramsberg's historic Diamond Mountain caves for approximately two years. 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 multi-vintage Mirabelle Rosé is delicious on its own, and it also pairs well with everything from classic Hawaiian pizza to grilled salmon, barbecued chicken or simple pastas.

Tasting Notes

"The Mirabelle Rose has generous aromatic nuances of strawberry, cherry and raspberry jam. The bountiful berry aromas are accentuated by notes of citrus, mandarin orange and juicy pineapple. Upon first taste there is a tropical essence, of mango and pineapple that is followed by dark cherry. The viscous palate lingers and finishes with a snappy acidity."

– Winemakers Keith Hock and Hugh Davies



Varietal Composition:	53% Chardonnay, 47% Pinot Noir
County Composition:	48% Napa, 34% Sonoma, 15% Mendocino, 2% Marin
Appellation:	North Coast
Vintage Blend:	81% current, 19% aged reserve lots
Alcohol:	13.1%
TA:	0.89 g/100mL
pH:	3.12
RS:	1.09 g/100mL
Release Date:	November 1, 2010
Cases Produced:	9,170
Suggested Retail:	\$27

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