



BRUT ROSÉ

The partner to our Mirabelle Brut, the Mirabelle Brut Rosé is a specially crafted blend of Pinot Noir and Chardonnay 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 and grilled salmon to barbecued chicken and simple pastas.

Tasting Notes

"The Mirabelle rose with its delicate peach rose color has generous aromas of strawberries and ripe red berries, with undertones of orange and tropical fruits. Essence of freshly baked peach cobbler and banana crème pie are abundant. On first taste juicy red raspberry and strawberries burst out of the glass. The palate lingers with flavors of lemon tart with a raspberry drizzle. The Mirabelle Rose is lush on entry, with a driving acidity and long finish."

– Winemakers Keith Hock and Hugh Davies



Varietal Composition:	66% Chardonnay, 34% Pinot Noir
County Composition:	53% Napa, 23% Sonoma, 22% Mendocino, 2% Marin
Appellation:	North Coast
Barrel Fermentation:	5%
Alcohol:	13.0%
TA:	0.81 g/100mL
pH:	3.23
RS:	1.24 g/100mL
Release Date:	June 1, 2008
Cases Produced:	1,568 (9-Liter)
Suggested Retail:	\$27

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