



Distinctly American.

Schramsberg Brut Rosé

The Schramsberg Brut Rosé is flavorful, complex and dry, making it a perfect match to any food and delicious by itself as an aperitif. The character of the wine is most strongly influenced by bright, flavorful Pinot Noir. Chardonnay is added to give spice, structure and length on the palate.

Additionally, each year, the fruit from a few small Pinot Noir vineyard blocks is ripened for an additional two weeks on the vine, then pressed and fermented on the skins to produce select Pinot Noir base wine lots. The Schramsberg Brut Rosé's subtle color and its focused strawberry/raspberry-like flavors are marked by the 2–3% additions of these red wines prior to the initial bottling and again with the finishing dosage. Hand-picking, careful handling and gentle pressing produce a wine without skin and seed tannin. The wine then ages on the yeast for two and a half years - just enough time to achieve refined effervescence without diminishing its fresh appeal.

2003 Brut Rosé Tasting Notes

“Fresh, lively, tropical fruit and strawberry aromas with a hint of crème fraiche leap out of the glass, with layers of citrus and pears. On the palate, it is refreshing and juicy with cranberry complimenting tangy grapefruit. There is long, quenching, and fruit-filled finish.” – *Winemakers Hugh Davies and Craig Roemer*

Enjoy this rich, delicious sparkler on almost any occasion: at your favorite restaurant, a special dinner at home, at a tailgate picnic or a backyard barbecue. A very versatile wine, try it with sushi, rock shrimp, pizza, roasted or jerk chicken, BBQ ribs, burgers, chocolate raspberry tarts and mild cheeses with summer fruits.

Varietal Composition:	58% Pinot Noir 42% Chardonnay
Source:	47% Napa County 33% Mendocino County 19% Sonoma County 1% Marin County
Alcohol:	12.4%
TA:	8.4 g/L /
pH:	3.01
RS:	1.15%
Suggested Retail:	\$39.50
Cases Produced:	4,500
Release Date:	February 1, 2005

