



2017 BRUT ROSÉ

Schramsberg Brut Rosé is fruitful, 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 along the coast from southern Mendocino County to northern Marin County. A few small lots of Pinot Noir are fermented in contact with their skins to add depth and subtle color to this vibrant sparkling wine. Chardonnay gives spice, structure and length on the palate.

Hand picking, careful handling and gentle pressing produce a wine of delicacy, aromatic purity and depth. Following the fall harvest and fermentation of the base wines, extensive tasting trials are carried out in the spring to create a polished blend reflective of the vintage. The finished blend undergoes a second fermentation in bottle before aging on its yeast lees 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, roast chicken, BBQ ribs, caprese and Panzanella salads, red berry tarts, and an array of cheeses, charcuterie, nuts and fresh fruit.

For the 2017 vintage, abundant winter rains prior to the growing season helped recharge reservoirs and groundwater. Spring weather was cool to mild, with increased vine vigor and extended flowering in some areas. After a summer of heat spikes, harvest started in the beginning of August. Warm days and cool nights throughout harvest encouraged exceptional fruit development while maintaining bright acidity.



Tasting Notes

“The 2017 Brut Rosé has generous aromas of strawberry, watermelon and raspberry. Its fruitful nose is complemented by notes of red cherry, pomegranate and cranberry-lime. On the palate, there are lush flavors of mango, mandarin orange and peach, with soft touches of brioche, orange zest and vanilla. The fruitful finish has a juicy center with bright acidity.”

– Winemakers Sean Thompson and Hugh Davies

Varietal Composition:	72% Pinot Noir, 28% Chardonnay
County Composition:	57% Sonoma, 17% Napa, 17% Mendocino, 9% Marin
Appellation:	North Coast
Harvest Dates:	August 8 - September 25, 2017
Barrel Fermentation:	24%
Alcohol:	12.6%
TA:	0.82 g/100 mL
pH:	3.20
RS:	0.90 g/100 mL
Release Date:	April 1, 2020
Cases Produced:	16,333 (9-Liter)
Suggested Retail:	\$47 (750 mL)
Available Formats:	750 mL

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