



2020 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 California's North 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.

The 2020 growing season was preceded by a dry, mild winter. Bud break began earlier than normal and crop yields were light, which led to an early harvest start. Cool and moderate summer conditions gave way to heat spells and forest fires through August and September. Our team worked through these challenges to produce a delicious array of sparkling wines.



Tasting Notes

“This Brut Rosé opens with aromas of strawberry, raspberry, and Bing cherry; which interweave with hints of golden apple and pear; and are brightened by notes of rangpur lime and mandarin orange. The palate bursts with juicy red berry, summer stone fruit, pineapple, and tangerine, complemented by candied apple and creamy vanilla. This is all supported and balanced by refreshing acidity and a lingering finish.”

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

Varietal Composition:	72% Pinot Noir, 28% Chardonnay
County Composition:	67% Sonoma, 14% Mendocino, 12% Marin, 7% Napa
Appellation:	North Coast
Harvest Dates:	August 5 - September 12, 2020
Barrel Fermentation:	26%
Alcohol:	13.0%
TA:	0.78 g/100 mL
pH:	3.19
RS:	0.90 g/100 mL
Release Date:	September 15, 2023
Cases Produced:	15,750 (9 liter)
Suggested Retail:	\$50 (750 mL)
Available Formats:	750 mL, 1.5 L

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