



2021 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 lively, luscious 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 2021 growing season started with cold temperatures and minimal rain, that gave way to warm weather through the summer months. Hot days and cold nights allowed for steady ripening throughout. A few heat spikes at the end of August encouraged the vines to dig deep in the soils, resulting in highly concentrated fruit with a beautiful balance of generous acidity.



Tasting Notes

“Our 2021 Brut Rosé welcomes a bouquet of ripe raspberry, strawberry, watermelon, and white peach, intermingled with hints of lemon-lime, orange zest, and ginger. The palate presents bright berry and citrus. A tart acidity carries the flavors to a juicy center and refreshing finish, while supporting a crisp, clean polish the entire way.”

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

Varietal Composition:	73% Pinot Noir, 27% Chardonnay
County Composition:	64% Sonoma, 14% Mendocino, 14% Marin, 8% Napa
Appellation:	North Coast
Harvest Dates:	August 12 - October 11, 2021
Barrel Fermentation:	25%
Alcohol:	12.6%
TA:	0.86 g/100 mL
pH:	3.15
RS:	0.80 g/100 mL
Release Date:	November 1, 2024
Cases Produced:	16,828 (9 liter)
Suggested Retail:	\$50 (750 mL)
Available Formats:	750 mL, 1.5 L

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