



2022 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 30 - 36 months, 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 2022 growing season was marked by drought, warm temperatures, and both an early and accelerated harvest. Despite the challenges, the lower yields resulted in concentration and expressive flavors. Sonoma's fruit showcased refined aromatics and crisp balance, Napa's produced structured wines with depth, Mendocino's added bright citrus notes, and Marin's small berries contributed core red berry intensity. This North Coast vintage balances ripeness with freshness, delivering sparkling wines of great precision, range, and character.

Tasting Notes

"Our 2022 Brut Rosé welcomes lead layers of strawberry and raspberry on the nose, with notes of juicy orange and lemon-lime following. Candied apple and a hint of ginger add depth, while hibiscus and shortbread cookie bring additional richness. The palate opens with tangy acidity and a bright, juicy core, supported by flavors of strawberry-rhubarb and guava. Tart cranberry and lime zest add to the long finish."

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies



Varietal Composition:	70% Pinot Noir, 30% Chardonnay
County Composition:	65% Sonoma, 18% Napa, 10% Mendocino, 7% Marin
Appellation:	North Coast
Harvest Dates:	August 11 - October 1, 2022
Barrel Fermentation:	22%
Alcohol:	12.9%
TA:	0.83 g/100 mL
pH:	3.21
RS:	0.85 g/100 mL
Release Date:	December 8, 2025
Cases Produced:	18,334 (9 liter)
Suggested Retail:	\$50 (750 mL)