

# Mirabelle

## BRUT ROSÉ

33RD BOTTLING

Twenty years into building an outstanding range of vintage-dated sparkling wines, the Davies family set out to master the non-vintage or “multi-vintage” traditional method technique. A few years of experimentation would ultimately lead to the successful launch of Mirabelle Brut and Mirabelle Brut Rose in 1992. These bottlings are specially crafted blend of Pinot Noir and Chardonnay from Schramsberg’s select cool-climate vineyards in the Napa-Carneros, Sonoma Coast, Anderson Valley, and Marin County areas of California’s North Coast. Starting in 2022, the Mirabelle packaging started to designate the bottling number to give specificity to each bottling of Mirabelle, and to highlight the vintage which is primarily in the blend. For this 33rd bottling, the 2021 vintage makes up 84% of the blend, with the other 16% coming from our base wine cellars of prior vintages.

The grapes are picked by hand and gently pressed to provide superior quality juice for the production of this balanced, refreshing rosé bubbly. In the spring following the fall harvest, base wines are individually evaluated and carefully blended by our winemakers. Pinot Noir lots, including a few fermented with skin contact, provide brightness of berry fruit and body, while Chardonnay lots lend length and zest to the palate. Additional flavor depth and aromatic complexity results from the blending of base wine lots aged in barrels and tanks for one or more years. The wine undergoes secondary fermentation in the bottle and rests for approximately two years before its release. Following the *en tirage* aging, an extensive dosage trial process produces the ideal finishing touch, and the sparkling wine is ready to be enjoyed. The finished Brut Rosé exhibits fresh, elegant, and toasty aromas that lead to lively and delicious fruit flavors on the palate.

The multi-vintage Mirabelle Rosé is delicious on its own, and it also pairs well with everything from grilled salmon, BBQ Pork ribs, Caprese salad, fruit salad, poke tuna, classic Hawaiian pizza, simple pastas, or Sunday brunch.



### Tasting Notes

“Our 33rd bottling of the Mirabelle Brut Rosé opens with notes of strawberry, cherry, raspberry, and apricot, followed by Meyer lemon, orange zest, ginger and honey. A candied entry on the palate offers flavors of apple pie, creamsicle and strawberry-lemonade, with underlayers of ruby grapefruit, watermelon and rhubarb, leading to a tangy and quenching finish.”

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

<b>Varietal Composition:</b>	62% Chardonnay, 38% Pinot Noir
<b>County Composition:</b>	62% Sonoma, 24% Napa, 8% Mendocino, 6% Marin
<b>Appellation:</b>	North Coast
<b>Vintage Blend:</b>	84% 2021, 16% aged reserve lots
<b>Alcohol:</b>	12.8%
<b>TA:</b>	0.73 g/100 mL
<b>pH:</b>	3.24
<b>RS:</b>	0.80 g/100 mL
<b>Release Date:</b>	April 1, 2025
<b>Cases Produced:</b>	15,229 (9 liter)
<b>Suggested Retail:</b>	\$33
<b>Available Format:</b>	750 mL