



BRUT ROSÉ

Twenty years into building a 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. The counterpart to our Mirabelle Brut, the Mirabelle Brut Rosé is a specially crafted blend of Chardonnay and Pinot Noir from Schramsberg’s select cool-climate vineyards in the Napa-Carneros, Sonoma Coast, Anderson Valley and Marin County areas of Northern California.

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 into 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, country fried chicken, BBQ pork ribs, Caprese salad, poke tuna, classic Hawaiian pizza or simple pastas.



Tasting Notes

“The Mirabelle Rosé has generous aromas of strawberry, lemon-lime, raspberry and rhubarb. The hints of raspberry, shortbread and cinnamon delicately join the bursting flavors of red apple, pineapple and orange. The palate is juicy on entry with bright acidity and a long, lingering finish.”

– Winemakers Sean Thompson and Hugh Davies

Varietal Composition:	54% Pinot Noir, 46% Chardonnay
County Composition:	44% Napa, 41% Sonoma, 10% Mendocino, 5% Marin
Appellation:	North Coast
Vintage Blend:	80% 2017, 20% aged reserve lots
Alcohol:	12.8%
TA:	0.81 g/100 mL
pH:	3.28
RS:	0.80 g/100 mL
Release Date:	November 15, 2020
Cases Produced:	15,360
Suggested Retail:	\$31
Available Format:	750 mL

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