

BRUT ROSÉ 32ND 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. This wine is a 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 32nd bottling, the 2020 vintage makes up 77% of the blend, with the other 23% being from select base wines from previous 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

"This 32nd Bottling of Mirabelle Brut Rosé generously opens with aromas of candied raspberry, strawberry shortcake, and spun sugar. The palate presents a juicy and round mouthfeel of lemon-lime and glazed citrus, which is well structured through the finish."

- Winemakers Sean Thompson, Jessica Koga, and Hugh Davies

Varietal Composition: 54% Chardonnay, 46% Pinot Noir

County Composition: 47% Sonoma, 34% Napa, 11% Mendocino, 8% Marin

Appellation: North Coast

Vintage Blend: 77% 2020, 23% aged reserve lots

Alcohol: 12.8%

TA: 0.77 g/100 mL

pH: 3.25

RS: 0.80 g/100 mL

Release Date: January 1, 2024

Cases Produced: 13,317 (9 liter)

Suggested Retail: \$33