

Mirabelle

BRUT ROSÉ

34TH 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 blends 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 designated the bottling number to give specificity to each bottling of Mirabelle, and to highlight the vintage which is primarily in the blend. For this 34th bottling, the 2022 vintage makes up 96% of the blend, with the other 4% coming from our base wine cellar 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 34th bottling of the Mirabelle Brut Rosé greets the nose with aromas of raspberry, apricot, orange zest and pink lemonade, followed by spice notes of baked brioche and sugar cookie. The palate is lively in length with a juicy center, supported by flavors of crisp apple and strawberry. Cara Cara orange and pineapple layers carry a zingy acidity and quenching finish.”

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies



Varietal Composition:	53% Pinot Noir, 47% Chardonnay
County Composition:	60% Sonoma, 26% Napa, 9% Mendocino, 5% Marin
Appellation:	North Coast
Vintage Blend:	96% 2022, 4% aged reserve lots
Alcohol:	12.9%
TA:	0.73 g/100 mL
pH:	3.10
RS:	0.80 g/100 mL
Release Date:	December 15, 2025
Cases Produced:	15,229 (9 liter)
Suggested Retail:	\$33
Available Format:	750 mL

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