



BRUT ROSÉ

The partner 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 Carneros, Anderson Valley, Sonoma Coast 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 in Schramsberg's historic Diamond Mountain caves for approximately two years. 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 Rose has generous aromas of raspberry compote, strawberry, cherry and currant. The red fruit on the nose is delicately joined with hints of pineapple and guava. Bright, bursting flavors of cherry and wild raspberry are complimentary to the aromas. The palate is tangy on entry with a mouthwatering acidity, and a long lingering finish."

– Winemakers Sean Thompson and Hugh Davies



Varietal Composition:	64% Pinot Noir, 36% Chardonnay
County Composition:	31% Napa, 24% Sonoma, 18% Mendocino, 16% Monterey, 6% Marin, 5% Santa Barbara
Appellation:	California
Vintage Blend:	91% 2011, 9% aged reserve lots
Alcohol:	12.8%
TA:	0.84 g/100mL
pH:	3.15
RS:	1.10 g/100mL
Release Date:	December 25, 2014
Cases Produced:	14,500
Suggested Retail:	\$29

Media Inquiries: Matthew Levy, Schramsberg Vineyards, 707.942.2408, mlevy@schramsberg.com
or Jennifer Brown, Wilson Daniels Ltd., 707.967.1827, jbrown@wilsondaniels.com

Represented by WILSON DANIELS LTD. Post Office Box 440-B, St. Helena, CA 94574 (t) 707.963.9661 (f) 707.963.8566 www.wilsondaniels.com