BRUT ROSÉ

WILLAMETTE VALLEY
OREGON

Our Brut Rosé is made by combining traditional and modern winemaking techniques. The grapes for this wine are harvested early in the season to achieve vibrant aromatics, low alcohol, and wickedly high acid - all hallmarks of traditional sparkling wine. Things take a contemporary turn when the fruit is divided into two batches; one batch is whole cluster pressed while the other is destemmed and allowed to soak for 2 days before pressing. The pale pink and dark pink juice fractions are then combined and fermented in French oak barrels and egg shape vessels. The last modern twist happens when the bubbles are infused into the wine during bottling, and the wine is transformed into a luscious effervescent libation.

TASTING NOTES

Light salmon in color. The bead is rapid and profuse with persistent lacing around the edge. The nose is clean and lightly perfumed, with bright notes of rosebud and cranberry. The palate is dry and delicately balanced between acidity and sweetness, while the bubbles are showing an eruptive attitude. The backpalate has a touch of texture and the finish is crisp and clean.

- Rachel Rose, Winemaker. Spring 2023.

VINEYARDS

73% Pinot Noir – Fender's Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon
15% Pinot Gris – Stand Sure Vineyard · Eola-Amity Hills · Willamette Valley · Oregon
9% Chardonnay – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon
3% Meunier – Fender's Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 1,000
FERMENTATION STYLE: Fermented with mixed strains of Champagne yeast in French oak barrels, stainless, and neutral egg shape vessels. Sur lie aged for 6 months.
pH: 3.18
TA: 8.6 g/L
RS: 6.5 g/L - BRUT
ABV: 11.2%

CELLARING

Drink Now.
For greatest enjoyment, serve this wine very cold for the best bubble retention. If properly sealed with a sparkling wine stopper and kept chilled, this wine will retain its carbonation for 24 hours after opening.