

Sparkling Rosé

WILLAMETTE VALLEY
OREGON

Our Sparkling 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

Pretty pale pink in color, with a lively effervescence. The bouquet is light and perfumed with underlying notes of brioche. The palate is crisp and delightful. Watch out, this one goes down easy.

- Rachel Rose, Winemaker. Spring 2022.

VINEYARDS

52% Pinot Noir – Fender’s Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon
38% Chardonnay – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon
8% Pinot Gris – Stand Sure Vineyard · Eola-Amity Hills · Willamette Valley · Oregon
2% Meunier – Fender’s Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 575
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: 3.14
TA: 8.8 g/L
RS: 7.3 g/L - BRUT
ABV: 12.3%

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.



BRYN MAWR VINEYARDS

5935 Bethel Heights Rd NW - Salem – Oregon - 97304
www.brynmawrvineyards.com – 503-581-4286 – info@brynmawrvineyards.com