



2019 BRUT ROSÉ

Schramsberg Brut Rosé is fruitful, complex and dry, making it both versatile with food and delicious by itself as an apéritif. The character of the wine is most strongly influenced by bright, flavorful Pinot Noir grown along California's North coast from southern Mendocino County to northern Marin County. A few small lots of Pinot Noir are fermented in contact with their skins to add depth and subtle color to this vibrant sparkling wine. Chardonnay gives spice, structure and length on the palate.

Hand picking, careful handling and gentle pressing produce a wine of delicacy, aromatic purity and depth. Following the fall harvest and fermentation of the base wines, extensive tasting trials are carried out in the spring to create a polished blend reflective of the vintage. The finished blend undergoes a second fermentation in bottle before aging on its yeast lees for about two years, just enough to achieve refined effervescence and toastiness without diminishing its refreshing, vibrant appeal.

Enjoy this rich, delicious sparkler on almost any occasion: at your favorite restaurant, a special dinner at home, at a beach picnic or a backyard barbecue. A very versatile wine; try it with sushi, salmon, rock shrimp, roast chicken, BBQ ribs, caprese and Panzanella salads, red berry tarts, and an array of cheeses, charcuterie, nuts and fresh fruit.

For 2019, winter brought an abundant amount of rainfall which helped restore the water reservoirs that had suffered from years of drought. With additional late rains in May, the vines had ample water for the growing season. The transition from veraison to full ripeness was very consistent due to the warm, but not hot, temperatures that were maintained during the summer. Harvest started slightly later than average, and in the end brought a bountiful crop with exceptional fruit structure, depth of flavor, and bright acidity.



Tasting Notes

“The 2019 Brut Rosé opens with enticing aromas of raspberry, strawberry and peach, intermingled with layers of lemon shortbread, brioche and a hint of white florals. A bright entry of watermelon, cherry-limeade, candied orange and sugar cookie leads to a long quenching finish.”

– Winemakers Sean Thompson, Jessica Koga and Hugh Davies

Varietal Composition:	66% Pinot Noir, 34% Chardonnay
County Composition:	48% Sonoma, 24% Napa, 22% Mendocino, 6% Marin
Appellation:	North Coast
Harvest Dates:	August 20 - September 24, 2019
Barrel Fermentation:	32%
Alcohol:	13.0%
TA:	0.80 g/100 mL
pH:	3.19
RS:	0.90 g/100 mL
Release Date:	September 1, 2022
Cases Produced:	19,350 (9 liter)
Suggested Retail:	\$50 (750 mL)
Available Formats:	750 mL, 1.5 L

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