

MICHEL-SCHLUMBERGER

ESTATE-GROWN (2015)

ROSÉ Sparkling Wine Sonoma County



Varietal Composition: 68% Pinot Noir, 32% Pinot Blanc

The Vineyard: The grapes used to make this Rosé sparkling wine are all from our estate vineyard at Michel-Schlumberger.

Vintage: These grapes were picked in the **2015** vintage. Moderate summer and fall temperatures allowed the grapes to retain bright fruit flavors.

Harvest: Average brix: 19.3 pH: 3.35 TA: 0.58 g/100ml

Fermentation: Fermented in stainless steel tanks at cool temperatures to retain the fruit flavors. No malo-lactic fermentation. After fermentation, the wine was settled then blended into this cuvée.

Cooperage / Aging: The cuvée was bottled with a dosage of special sparkling wine yeast and allowed to ferment in the bottle. Aged for 12 months “on the yeast” in the bottle, the wine develops the classic rich texture and refined “sparkle” that comes from this “Methode Champenoise” technique.

Sensory Notes: Color: Pale strawberry

Aromas: Delicate aromas of essence of raspberry and honeysuckle

Palate: Round and creamy, with fresh berry flavors and well-balanced crispness.

Disgorging Date: March 27, 2017

Cases Produced: 200

Final Technical Info: pH: 3.32 TA: 0.54 g/100ml Alc: 12.5% Residual Sugar: 0.9%

at the bottom of the back label (on the right side) there is a “5” signifying the 2015 vintage