

2006 BRUT ROSÉ



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Winemaker's Tasting Notes

We have finally captured an essence of rose petal into our Rose sparkling wine! Look for aromas of rose petal with raspberry cream in a vanilla brioche crust. The flavor is rich, bright and delightful. Rose petal shows up again with a gelato-like cranberry red fruit baseline flavor. The mouth-feel is mineral yet rich. The finish is fresh cranberry with a creamy texture.

Winemaker's Production Notes

The 2006 vintage was a very comfortable vintage with very little drama. Spring brought plenty of sunshine and heat. This is quite a contrast to 2004 and 2005 poor fruit set vintages. 2006 had the third highest heat units since 1983. Interestingly, 3 of the top 5 highest heat summations of the last 23 growing seasons occurred in this new millennium. Has our transition into the 'New Millennium' led to warmer summers? This Brut Rose is made using high elevation grown Pinot Meunier and Pinot Noir pressed to make a white wine as the 'base'. Then, we add a tiny fraction of our richest, but fruitiest Pinot Noir to give the wine its color and add a richness that will allow this wine to serve as a replacement for Pinot Noir at the dinner table.

Wine Production Stats

Varietals: Pinot Noir / Pinot Meunier
Vineyard: Knudsen
AVA: Dundee Hills
Alcohol: 12.0%
Brix: 19.5
Residual Sugar: 1.8%
Tiraged: June 2007, Disgorged on Demand
Cases produced: 500
Release date: June 2008
Winemaker: Rollin Soles