

SPARKLING ROSÉ

Enjoy the lovely, delicate bubbles and pear and apple notes in this very dry Méthode Champenoise sparkling wine. Our Sparkling Rosé pairs well with almost any food, especially hors d'oeuvres, tapas, baguette and butter, caviar, and seafood towers.

Varietal profile Chardonnay, Verdelho, and Alicante Bouschet

Vintage Nonvintage

Sourced from Lodi AVA

Brix at harvest 19-20

Alcohol 12.5%

pH 3.2

Total acidity 7.8

Residual sugar 4 g/L

Aromas Strawberry, crisp apple, watermelon, notes of

green pear

Tasting notes Round mouthfeel with notes of watermelon and

pear, a hint of almond at the finish

Color Salmon

Recognition Silver (California State Fair)



