

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%
рН	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	91 - CA State Fair



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