



DOMAINE CARNEROS.

2016 Brut Rosé



BLEND

Estate Grown Pinot Noir (58%) and Chardonnay (42%)

ABOUT OUR BRUT ROSÉ

Rosé wines are often believed to be made only from pinot noir, but the best, including ours, have chardonnay added for structure. In creating our Rosé, we worked to create a wine of great balance while emphasizing fruity and floral characteristics to a greater extent than in our Brut or Le Rêve.

We made this wine by leaving part of the pinot noir juice in contact with the skins for three days during harvest. A warm toastiness evolves from this lees contact and combines with the ethereal pinot noir fruit character. As the wine ages and the tiny bubbles are formed, an elegant wine of great poise evolves.

Traditionally, fine Rosé sparkling wines and champagnes have been made in very small quantities, and ours is no exception. Often they are produced for a specific customer group or a few restaurants that have a fondness for the salmon-hued wine. In fact, one of our early Rosé sparkling-loving visitors was the impetus for our own Rosé.

TASTING NOTES

A favorite among our enthusiasts, this wine expresses great balance while emphasizing fruity and floral characteristics. On the nose, the 2016 vintage welcomes the senses with aromas of watermelon, red roses, apricot, and toasted macadamia nuts. Flavors of peaches, mandarin, and pink grapefruit evoke the bliss of a perfect summer day through the long, lovely finish.

PAIRING SUGGESTIONS

Remarkably versatile, classic rosé pairings include duck and salmon but our vintage Rosé Sparkling is also a surprisingly good match with steaks, burgers, and light desserts. It is a beautiful brunch wine, for weddings and other romantic occasions. But honestly, it's delicious anytime!

TECHNICAL DATA

Appellation: Carneros

Alcohol: 12.0%

pH: 3.1

TA: 0.8g/100ml

Sugar (dosage): 0.9%

PRICE

\$44