



2005 Brut Rosé

Schramsberg Brut Rosé is flavorful, complex and dry, making it both versatile with food and delicious by itself as an apéritif. The character of the wine is most strongly influenced by bright, flavorful Pinot Noir grown in Carneros, Anderson Valley and the Sonoma and Marin coastal areas. A few small lots of Pinot Noir are fermented in contact with their skins to add depth and subtle color to this unique sparkling wine. Chardonnay gives spice, structure and length on the palate.

Hand picking, careful handling and gentle pressing produce a wine of delicacy, free of skin and seed tannin. Following the fall harvest and base winemaking period, an extensive process of blending trial and refinement is carried out in the spring. The finished blend is aged on the yeast in the bottle for about two years, just enough to achieve refined effervescence and toastiness without diminishing its refreshing, vibrant appeal.

Enjoy this rich, delicious sparkler on almost any occasion: at your favorite restaurant, a special dinner at home, at a beach picnic or a backyard barbecue. A very versatile wine, try it with sushi, salmon, rock shrimp, pizza, roast chicken, BBQ ribs, burgers, chocolate raspberry tarts and creamy cheeses with summer fruits.

Tasting Notes

The unusually long growing season of 2005 helped to accentuate fruitful Pinot Noir characteristics. A vibrant generous essence of fresh strawberry and brambleberry is knit seamlessly with nuances of warm berry cobbler and panna cotta. The palate is rich and inviting with ripe bursting wild berry and ruby grapefruit flavors and it lingers with balanced acidity. – *Winemakers Hugh Davies and Craig Roemer*

Appellation:	North Coast
Varietal Composition:	62% Pinot Noir, 38% Chardonnay
County Composition:	40% Mendocino, 36% Napa, 22% Sonoma, 2% Marin
Harvest Dates:	August 19–October 12
Barrel Fermentation:	73%
Alcohol:	12.8%
TA:	0.92g/100ml
pH:	2.99
RS:	1.15g/100ml
Cases Produced:	7,200 (12/750ml)
Release Date:	January 2008

