

# Rosetta



## Varietal Blend

83% Sangiovese & 17 % Gamay

## Technical Data

Alcohol	11.5%
pH 3.13	TA .62gms/100mls
RS	4.60%
Cooperage	
Bottling Date	6/15/2019
Cases Produced	275
Release Date	7/1/2019

# Sparkling Rosetta Rosé

*Suisun Valley AVA*

Vintage

2018

Brand

*Rosetta*

## Our Process

Our Sparkling Rosetta Rose' is made using our Sangiovese grapes.

Once the grapes arrive at the winery for crushing, Rick, our winemaker, prepares the wine for delivery to Weibel Vineyards. He first crushes the grapes allowing limited skin contact to create the pretty pink color you see in the bottle. After the first fermentation, he sends the wine off to Weibel Vineyards for finishing. There, it will go through the second fermentation to create the bubbles.

When making sparkling wine, the grapes are harvested at a lower sugar level than they would generally be. We harvested these grapes at 20.4 Brix, instead of the usual 26 Brix. Early harvest is done to capture the acidity in the grapes, which contributes to the dryness of the "champagne." Additionally, it is crucial to start with low sugar levels because this wine will ferment a second time to create the bubbles.

This sparkling is made using the Charmat method (pronounced shar mah). Charmat Method is a name for a sparkling winemaking process. Unlike the 'Traditional Fermentation,' whereby the second fermentation happens in the bottle, in Charmat, it takes place in a large closed pressure tank.

## Tasting Notes

*This sparkling wine is a crowd-pleaser that has broad appeal. Strawberry and raspberry notes dominate on the nose. On the palate, it explodes with vibrant strawberry, raspberry, and pomegranate flavors and a little green apple on the finish. Think brunch, bridal showers, and engagement celebrations with this bubbly. You can also enjoy it with fresh*

## Vineyard Source

*L & M Vineyards*