

Rosetta



Varietal Blend

100% Syrah

Technical Data

Alcohol	11.8%
pH 3.27	TA .72gms/100mls
RS	0.02%
Cooperage	

Bottling Date

Cases Produced	450
Release Date	6/9/2022

Sparkling Rosetta Rosé

Suisun Valley AVA

Vintage

2021

Brand

Rosetta

Our Process

This lovely Sparkling Rosetta Rose' is made using Syrah grapes from our L & M vineyards.

Once the grapes are picked, Rick, our winemaker, prepares for delivery to Weibel Vineyards. He 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. Early harvest is done to capture the acidity in the grapes, which contributes to the dryness of the "champagne." Also, starting with low sugar levels is crucial because this wine will ferment a second time to create the bubbles.

This sparkling is made using the Charmat method (pronounced shar mah). 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

Using our estate Syrah grapes, this Rose Sparkling is a true delight. A beautiful blend of aromas of pink rose petals and tart pineapple transport you to summer days in the park and melted shaved ice.

Flavors of white raspberries make this dry sparkling an incredible and approachable everyday wine as well as for your most special occasion!

Pairs well with everything but might we suggest trying it with fried chicken!

Vineyard Source

L & M Vineyards