

Rosetta

2022 SPARKLING ROSETTA

SUISUN VALLEY AVA

OUR PROCESS

Our Sparkling Rosetta Rosé is made using Syrah grapes. Once the grapes arrive at the winery, they are crushed, and the wine is prepared for delivery to Weibel Vineyards. We allow limited contact with the skins to create the pretty pink color you see in the bottle. After the initial fermentation, we send the wine to Weibel Vineyards for finishing. There, it will go through a secondary fermentation that creates the bubbles.

When making sparkling wine, the grapes are harvested at a lower sugar level than they would be for regular wine. In the case of the Sparkling Rosetta Rosé, we harvested the grapes at 20.4° Brix instead of the usual 26° Brix. This is done to capture the acidity in the grapes, which contributes to the dryness of the "champagne." Starting with low sugar levels is crucial because this wine will undergo a secondary fermentation to create the bubbles.

Our Sparkling Rosetta Rosé is made using the Charmat method (pronounced shar-ma). This is a sparkling winemaking process where the second fermentation occurs in a large, closed-pressure tank. This is different from the traditional method of fermentation, where the secondary fermentation occurs in the bottle.



TASTING NOTES

This sparkling wine, with its characteristic pink color, is a favorite among many due to its broad appeal and crisp, lively flavors.

On the nose, this wine has dominant notes of strawberry and raspberry. On the palate, it has a fresh, light taste with layers of lemon-lime, strawberry, and watermelon. This wine is made using Syrah grapes which adds notes of peach and apricot, contributing to a subtle sweetness. It's the perfect option for celebrating a special occasion or for pairing with fresh seafood and cheese.

BRAND

Rosetta

VARIETAL BLEND

100% Syrah

TECHNICAL DATA

Alcohol: 11.2%

pH: 3.25 **TA:** 0.76 g/100mL

RS: -0.3%

Bottling Date: 5/12/2023

Cases Produced: 450

Release Date: -

VINEYARD SOURCE

L & M Vineyards