



2017 Brut Rosé

VIRGINIA SPARKLING WINE

The 2017 Brut Rosé is a crisp, fruit-forward sparkling wine made in the traditional method with secondary fermentation taking place in the bottle. The bouquet displays notes of strawberry, cherry, and vanilla and the finish is very bright. This sparkling rosé wine is perfect for sipping outdoors, both by the pool and by the fire pit, and is also great as an aperitif. Enjoy life! – *Matthew Meyer, Winemaker*

VINTAGE: A mild winter and a warmer Spring were the perfect conditions for an early bud break. The Summer months were a bit warmer, approximately 5 degrees on average, and not as much rain also helped to create a great vintage with an abundance of grapes. The humidity seemed to be a bit less as well helping to create very good growing conditions. In the Fall we did not see too much rain and the weather was very mild to warm. Overall 2017 was the best vintage I have experienced in Virginia.

BLEND: 90% Chardonnay, 10% Cabernet Franc

HARVEST: Hand harvested

VINEYARD SOURCING: AVA-Monticello

FERMENTATION: 100% stainless steel

AGING: 70% neutral oak 30% stainless steel

RELEASE DATE: December 2020

TECHNICAL INFORMATION:

12.5% Alc
3.35 pH
7.80g/L TA
5g/L dosage

