

DOMAINE STE
MICHELLE
SPARKLING

BRUT ROSÉ
COLUMBIA VALLEY



WINEMAKER'S NOTES

"Aromas of ripe strawberry with hints of apple and citrus. The initial impression is lively yet dry with subtle spice and berry flavors followed by an elegant, delicately sweet finish."

— Paula Eakin, *Winemaker*

THE VINEYARDS

- ◆ Sourced from premium grapes in Washington state's Columbia Valley.
- ◆ Columbia Valley vineyards sit at a northerly latitude, similar to France's renowned Champagne district, giving the region two additional hours of sunlight during the peak of the growing season.
- ◆ The ample sunshine and cool evenings create ideal conditions in developing superior flavor and crisp acids.

IN THE CELLAR

- ◆ Primary fermentation lasts roughly 2-3 weeks, and individual lots are kept separate until blending.
- ◆ Winemaker Paula Eakin samples several lots of base wine and eventually creates the *cuvée* based on aroma and flavor. Pinot Noir and Pinot Meunier from more than one vintage are selected to create a consistent style.
- ◆ *Méthode Champenoise*: the assemblage is then bottled with a small amount of *liqueur de tirage* which triggers secondary fermentation and the wine is aged *sur lie* for extended time.
- ◆ A sweet liquid dosage is added to the bottle balancing the delicate, natural high fruit acids and viscosity, giving the Brut Rosé its unique style.



PAIRING SUGGESTIONS

Spicy jalapeño and artichoke dip, mixed baby greens with fresh squeezed lemon, coconut shrimp drizzled with sweet chili sauce or fried chicken and waffles.

TECHNICAL DATA

Non-vintage
Alcohol: 11.5%
Total Acidity: 0.72g/100mL
pH: 3.21
Residual Sugar: 1.01g/100mL