

# I4 HANDS

.....WINERY

## BRUT ROSÉ, COLUMBIA VALLEY

### TASTING NOTES

"This bright coral colored sparkling rosé has aromas of tart cherries and strawberry rhubarb pie. Notes of green papaya and young red fruit mesh with fluffy tannins and creamy texture leading to a bright refreshing finish of mixed berries."

*Keith A. Kenison*

Keith Kenison, Winemaker

### WINEMAKING

- This Rosé was made in the Méthode Champenoise style.
- The fruit was harvested with a high level of acidity to lend a mouthwatering note to the finished wine.
- Primary fermentation took place in temperature controlled stainless steel tanks to promote fresh aromas and flavors.
- Secondary fermentation took place over 16 weeks, which produced delicate bubbles and aromas.
- A sweet liquid dosage was added at disgorging to enhance the mouthfeel and finish.

### RECOMMENDED FOOD PAIRINGS

Roast turkey, salmon with cherry based chutney, fresh melon salad

### TECHNICAL DATA

Non-vintage

Appellation: Columbia Valley

Alcohol: 12%

Total acidity: 0.58g/100mL

pH: 3.20

Residual sugar: 1.8g/100mL

Blend: Our winemaking team leans on traditional wine grape varieties, as well as varieties that aren't typically used for bubbly but create a playful, floral and aromatic style of sparkling wine. Varietals could include Chardonnay, Riesling, Chenin Blanc, Pinot Blanc, Pinot Gris, Pinot Meunier or Pinot Noir.

