



## COLUMBIA VALLEY

### Brut Rosé

#### VINEYARD NOTES

- 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.
- The ample sunshine and cool evenings create ideal conditions in developing superior flavor and crisp acids.

#### WINEMAKING NOTES

- Winemakers sample several lots of base wine and eventually creates the cuvée based on aroma and flavor.
- Méthode Champenoise: the assemblage is then bottled with a small amount of liqueur de tirage which triggers secondary fermentation.
- A sweet liquid dosage is added to the bottle balancing the delicate, natural high fruit acids.

#### RECOMMENDED FOOD PAIRINGS

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

#### TASTING 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.

TA: 0.70 g/100 mL

PH: 3.2

ALCOHOL: 11.0%

RESIDUAL SUGAR:

1.57 g/100 mL