



BRUT ROSÉ

Scharffenberger Cellars was founded in 1981 with the commitment to making ultra premium sparkling wines, which are today established among America's finest.

WINEMAKING

Scharffenberger Rosé is made by the traditional méthode champenoise process, whereby the wines are individually bottle-fermented before being riddled and disgorged. Most of the base wines underwent malolactic fermentation, which softens and rounds out the blend. The grapes are sourced from our vineyards in the Anderson Valley as well as other premium quality vineyards in Mendocino County with whom we have long term contracts.

This type of vineyard selection allows us to choose from the best vineyards in the area, which enables us to produce our trademark cuvée.

WINEMAKER NOTES

The wine has a pale salmon hue with integrated aromas of fresh raspberry jam and wild strawberries on a cream covered pastry base. The flavors are layered, round, fresh, fruity and long.

Blend: 54% Pinot Noir (4.5% red wine),
46% Chardonnay

Wine Alcohol: 12%

Acidity: .65

pH Level: 3.33

Fermentation: Two years on the yeast

Cases Imported to the US: 2,890