

# Envolve Brut Rosé Sparkling Wine



Varietal	80% Pinot 20% Chardonnay
Appellation	Sonoma County
Time on Tirage	9 Months
Alcohol	12.5%
pH	3.24
Dosage	1.25
Production	132 Cases

**Tasting Notes:** Made from Pinot Noir and Chardonnay from Sonoma County's famed Carneros and Knight's Valley Appellations, Envolve Winery's Brut Rosé is ripe with raspberry and strawberry, followed with hints of cream and spice. The mouth is round, with a burst of bright fresh fruit, and finishes dry and crisp. Perfect to pair with steamed lobster and seared Ahi tuna with tomato, olive oil and garlic.

**Suggest Retail Price:** \$42

**Vineyard Notes:** A cool climate appellation, Carneros has long been known for its unassailable Chardonnays. Carneros soils tend to be dense, shallow (approximately three feet deep), high in clay content, and of low to moderate fertility. These soils impact the vines vigor by restricting development of the root system, providing just enough nutrients and water to sustain growth without excess development.

**Winemaker Notes:** Grapes used for Sparkling Wine are generally picked earlier, when sugar levels are lower and acid levels higher. After fermentation, the base wine is produced. The wine is then put in bottles along with yeast and a small amount of sugar, called the *liqueur de tirage*. Our NV Brut Rosé, sits on Tirage for 9 months helping the wine develop it's certain, distinct characteristics. Our disgorge date was May 13th, 2014, just in time for our wine club members to enjoy the first Brut Rose in Envolve Winery's history!

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