



Sparkling Rosé

SRP \$49.99

## Limited Availability

This Brut sparkling wine is made via Méthode Champenoise and aged for a minimum of 36 months on the lees. Fresh strawberry and cherry dominate the nose and front palate. Citrus notes of ruby red grapefruit and lemon meringue dominate the finish.

## New release!

Previous vintage acclaim:

2014 Double gold, 97 points, San Francisco Int'l Gold, Rosé Experience 94 points, Steven Spurrier 2012 Gold, San Francisco Chronicle Silver, Virginia Governor's Cup

Vintage: 2015

Case Production: 1,200

Appellation: Monticello, 100% estate-grown

Varietal Composition: 88% Chardonnay,

12% Pinot Noir

pH: 3.15 TA: 9.6 g/L alc: 12.5%

Bottled: May 2021

Cooperage: Stainless steel and French oak

Virginia's Largest Vineyard

Winemaker since 2006: Jonathan Wheeler



