

# Sparkling Rosé

## Brut Sparkling Wine

Trump **T** Winery

CHARLOTTESVILLE, VIRGINIA

[click here for videos!](#)

### Tasting Notes:

This Brut sparkling wine is made via Méthode Champenoise. Lovely red fruits on the nose of strawberry and cherry, toasty brioche compliment the finish. This wine is fresh, bright, and long with delicate bubbles along with its rich, creamy texture create a complex and well balanced wine.

### Terroir

This wine is made from 100% estate-grown fruit. Our vines are sheltered in the foothills of Carter's Mountain in the Monticello American Viticultural Area (AVA).

### Winemaking:

This Brut Rosé is made via Méthode Champenoise by blending 88% Chardonnay and 12% Pinot Noir. Hand-picking and gently pressing ensures that this wine retains all of its best qualities. After aging in stainless steel tanks, the wine gains complexity by aging on the lees in the bottle for 48 months. At disgorging, a low dosage is added to balance acidity and improve mouth-feel.



### VINTAGE

2016

### CASE PRODUCTION

1,300

### APPELLATION

MONTICELLO  
100% ESTATE GROWN

### VARIETALS

80% CHARDONNAY  
20% PINOT NOIR

### PH

3.25

### TA

10 G/L

### ALC

12.5%

### BOTTLED

DECEMBER 2023

### COOPERAGE

95% STAINLESS STEEL  
5% FRENCH OAK

Double Gold Medal



Follow along @trumpwinery

