



Using old world methods to handcraft unique vineyard designated wines.

2016 Sparkling Malbec Brut Rosé

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
 - ◆ Méthode Champenoise – a Brut Rosé
 - ◆ 100% Malbec
 - ◆ Harvested Sep 14th
 - ◆ Hand-Harvested
 - ◆ Vineyard– at 1,000 feet elevation
 - ◆ Vine Age: 26 yrs
 - ◆ Technical Notes:
 - Alcohol: 12%
 - Acid: 6.5 g/ L
 - Pressure: 6.19 bars
 - pH: 3.05
 - R.S. 0.9%
 - ◆ Less than 350 cases produced
- Certified each year since planting in 1990 by CCOF (California Certified Organic Farmers).*



Winemaker Notes

Méthode Champenoise Sparkling wine goes through two fermentations, the first in a tank or barrel and the second, in the bottle. Our grapes were hand harvested and delicately crushed, left to extract a little color before being pressed and then allowed to ferment. Later the wine was bottled with additional sugar and yeast, a process called *tirage*. The bottles were sealed with cup-shaped plastic inserts and metal crown caps, stacked horizontally for the second fermentation, called the *prise de mousse*, or the setting of the sparkle. The wine was aged in contact with its lees (*en tirage*) for ten months, becoming softer and more complex before

riddling, an operation that gathers the yeast sediment in the bottle and traps it in the cup-shaped plastic insert near the mouth. Then the bottles were placed neck-down in a freezing solution, so that the liquid in the neck, including the yeast sediment, briefly froze. The bottles were uncapped and the plug with the yeast sediment trapped inside literally shot out as a result of the sparkling wine's pressure.

Lastly, during *dosage*, a small amount of a sugar was added to the disgorged bottles as a final artistic gesture to add another layer of smoothness and complexity to the final blend. This complex process is well worth the effort, giving us yet another reason to toast. In our case each step followed protocol for organic wine production.

The first thing you'll notice is the seductive, rather unique wine color. Enjoy aromas of strawberry, watermelon and white peach; and flavors of pink grapefruit and lychee as you sense the fine bubbles on your tongue. Semi-dry yet not lacking in fruit flavors, fans of clean, approachable sparkling wines will enjoy this bottle.

We would serve it with oysters, salmon & crème fresh, sushi or sashimi; or ham, or roasted chicken. Cheers!

