

2015 Brut Rosé of Pinot Meunier



Varietal: Pinot Meunier

Fermentation: 100% Neutral French Oak

Alcohol: 11.3%

Aging: Méthode traditionnelle **Time in Tirage:** 2 years, 3 months

Harvest Date: 9/12/15 Brix at harvest: 20.3 Finished TA: 9.2 g/l Finished pH: 2.96

Case Production: 67 cases

Retail Price: \$55

Winemaker's Tasting Notes:

Golden / Saffron colored. Butter cookie aromas and dry summer grasses accentuate fruitier and floral aromas of red apple skins, apricots, nectarines, honeysuckle and orange blossom. Mirrored flavors on the pallet are framed by drying effervescence and lingering acidity.