R·STUART & CO.

WINERY

ESTABLISHED 2001

NV Bubbly Rosé

Willamette Valley, Oregon

TASTING NOTES:

COLOR – vibrant pink

AROMAS – strawberry leaf, brioche dough, white cherry, hibiscus tea

FLAVORS – strawberry, kiwi, raspberry, pomegranate, Meyer lemon zest, shortbread

STRUCTURE – exciting beginning with brightness and effervescence, beautiful rounded flavor

FOOD PAIRING: Spicy Fish Tacos; Risotto; BBQ Pork Ribs; Fried Chicken

THE WINE: When we created our fan favorite NV Bubbly Blanc de Blanc, it was because we wanted a sparkling wine that was light and lovely, perfect for those times when less is more. With the success of Bubbly, we decided to give our charming little fairy a set of pink wings for those times when you want a little something extra. Our Bubbly Rosé is a blend of Pinot noir, Chardonnay, and Pinot blanc. This wine is fresh, vibrant, and will make any day or celebration that much more fun. Not to mention, it's so beautiful to look at!

VINEYARDS:

- Courting Hill, Willamette Valley AVA | Chardonnay
- Tukwilla, Dundee Hills AVA | Pinot blanc
- Hirschy, Menefee, Yamhill-Carlton AVA; Daffodil Hill, Eola-Amity AVA; Weber, Dundee Hills AVA | Pinot noir

WINEMAKING: For this sparkler, we load the press, but do not put any pressure on the grapes. We roll the press a few times and simply let the weight of the grapes lightly press themselves to break the skins. Letting the juice sit with the broken skins creates the beautiful pink tones. We then press lightly to about 70% of a still white wine press yield. We do this to keep the base wine from becoming bitter. This juice is settled overnight and then transferred to stainless tanks and fermented. We cold-stabilize this wine and put it on tirage for 6 months with about 2% sugar and the usual champagne yeasts (this is where we get the bubbles). We leave the wine in this stage for 15-18 months. Later, the wine is riddled and disgorged. In this case, there was no dosage added.

TECH SPECS:

Alcohol: 12%
TA: 7.6 g/L
pH: 3.15
RS: 1.16%, no sugar added

COMPOSITION:

Majority Chardonnay and Pinot blanc with Pinot noir

VINEYARD SOURCES:

Courting Hill, Tukwilla, Hirschy, Menefee, Daffodil Hill, Weber

AVA:

Willamette Valley

CASES PRODUCED:

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