



Rabbit Ridge

Winery and Vineyards

2014 Sparkling Rosé Wine Méthode Champenoise

APPELLATION Paso Robles, Willow Creek Appellation

GRAPE VARIETIES 100% Pinot Noir

ALCOHOL 13%

VINIFICATION The best Champagnes and Sparkling Wines are made by **méthode champenoise** which requires a secondary fermentation in the bottle. This secondary fermentation is accomplished by adding a mixture of sugar and yeast, called the liqueur de tirage, to still wine. This wine is then bottled and capped, with a bottle cap similar to ones found on beer bottles – not a cork. The yeast acts on the sugar and the resulting carbon dioxide remains trapped in the bottle. Quality sparkling wines are usually left on their yeast for several months, even up to six years. At the end of this process the cap may be removed and replaced with the traditional cork with wire cage. The important thing to remember is that the secondary fermentation happens in the bottle in quality sparkling wines.

TASTING A very rare bottling of Blanc de Noir (made from 100% from Pinot Noir grapes) Sparkling Rosé wine. Not seen very often, but sought after. This is one of the fullest bodied sparkling wines you will experience. Lush body make way for soft berry and white rose notes balanced by subtle minerality and a hint of fortification (Cognac). A great bubbly for that special occasion or with a nice tin of Beluga caviar.

CASES PRODUCED 60



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