

CACHE CREEK

VINEYARDS & WINERY

2019

Celebration Rosé

SPARKLING WINE
LAKE COUNTY



WINEMAKER NOTES

This Sparkling Rose was made using the traditional “methode champenoise” technique that originated in the Champagne region in France and is still used today. The liquid (also known as juice) is drained from a tank filled with Syrah grapes after about 4 hours of skin contact. The skin contact achieves a light pink color along with giving the juice a luscious fruit essence. The juice is fermented into wine, and then filtered into the bottle where some sugar is added with yeast. Next, it is allowed to re-ferment in the bottle. Pressure builds up resulting in the tiny bubbles in the wine that are captured in the special sparkling wine bottle. After the second fermentation, the yeast is removed using a traditional riddling process, and then a new cork and wire hood are applied (along with the labels and foil).

This classic method delivers a refreshing sparkling wine with a complex array of fresh fruit flavors amid a shimmering aspect of very fine bubbles. Serve this sparkling wine at 36 - 42° F to showcase its clean, crisp and delicious flavors.

COMPOSITION	Syrah
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	12.4%
TA	8.7 g/L
pH	2.97
PRODUCTION	150 cases

TASTING NOTES

Enticing aromatics fill the nose with a blend of raspberry, strawberry and cherry, while traces of honey and acacia add an exotic element. Persistent bubbles burst on the palate, providing a refreshing, crisp entry for this delicious sparkler. A mix of fresh black raspberry, dark cherry, plum and blackberry mingle with hints of minerality. Lively from the first taste until the slightly spicy long finish, Celebration Rosé leaves you longing for the next sip.

Fun to enjoy on its own, it will also pair with every meal from a brunch of bacon and spinach frittata to an appetizer course of an artisan cheese platter and seafood paella for dinner.