



# MATANZAS CREEK WINERY

## BRUT ROSÉ

### OUR ESTATE

Since 1977, Matanzas Creek Winery has focused on creating site-expressive wines from Sonoma County. Across the years, our approach has never wavered: cultivate a range of grape clones, explore various vineyard techniques, and use a variety of fermentation vessels to carefully craft balanced wines. Today, all Matanzas Creek Winery estate vineyards are sustainably farmed and are certified under the California Sustainable Winegrowing Alliance.

### WINEMAKING

Our first Sparkling Wine is a beautiful Brut Rosé — a blend of Pinot Noir and Chardonnay from our favorite cool-climate vineyards in Sonoma County. The fruit is picked relatively early to preserve the natural vibrant acidity and lively fresh fruit character. Pinot Noir provides elegant red fruit flavors, a touch of color, and the wine's delicate texture. Chardonnay is the perfect complement, adding structure and notes of stone fruit, cream, and apples. The blend was aged for eight years, adding complexity, and contributing an overall delicacy to the wine. The wine is then disgorged and a dosage is added back to balance the wine's acidity. The resulting "méthode traditionnelle" sparkling wine showcases delicate bubbles, bright acidity, and beautifully layered flavors — a perfect addition to any celebration.

### WINE PROFILE

COLOR: Rose Gold

AROMAS/FLAVORS: Light, white rose petals with hints of blood orange blossom and alpine strawberry on the nose. When chilled and freshly poured, notes of cranberry, fresh strawberry, and rhubarb appear. The flavors evolve to peach tea, mandarin oranges, and a subtle creaminess.

PALATE: The palate is delightful with a natural acidity that lingers in the mouth. The age of this wine results in layers of creaminess, balanced acidity, and an elegant sparkling crown with fine bubbles

SERVING SUGGESTIONS: Serve chilled at 50-54° to accentuate the natural acidity. Slightly warmer brings out a fuller mouthfeel and riper fruit character of mangos, peaches, and tropical fruit. Pair with a Strawberry Bavarian Cream dessert for a delectable treat!

### TECHNICAL NOTES

WINEMAKER  
Marcia Torres Forno

APPELLATION  
Sonoma County

DOSAGE  
2.5 g/L

TA  
9.3 g/L

COMPOSITION  
87% Pinot Noir  
13% Chardonnay

TIME EN TIRAGE  
8 years

ALCOHOL  
11.7%

PH  
3.02

CASES  
295