

# Mirabelle

## MIRABELLE ROSÉ '34th BOTTLING' NORTH COAST NV

### WINERY

Mirabelle is Schramsberg's multi-vintage brut sparkling wine. Twenty years into building an outstanding range of vintage-dated sparkling wines, the Davies family set out to master the non-vintage or "multi-vintage" traditional method technique.

### WINE

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### VINEYARDS

These bottlings are specially crafted blend of Pinot Noir and Chardonnay from Schramsberg's select cool-climate vineyards in the Napa-Carneros, Sonoma Coast, Anderson Valley, and Marin County areas of California's North Coast.

### WINEMAKING

The grapes are picked by hand and gently pressed to provide superior quality juice for the production of this balanced, refreshing rosé bubbly. In the spring following the fall harvest, base wines are individually evaluated and carefully blended by our winemakers. Pinot Noir lots, including a few fermented with skin contact, provide brightness of berry fruit and body, while Chardonnay lots lend length and zest to the palate. Additional flavor depth and aromatic complexity results from the blending of base wine lots aged in barrels and tanks for one or more years. The wine undergoes secondary fermentation in the bottle and rests for approximately two years before its release. Following the en tirage aging, an extensive dosage trial process produces the ideal finishing touch, and the sparkling wine is ready to be enjoyed.

### TASTING NOTES

"Our 34th bottling of the Mirabelle Brut Rosé greets the nose with aromas of raspberry, apricot, orange zest and pink lemonade, with warm notes of baked brioche and sugar cookie. The palate is lively in length with a juicy center, supported by flavors of crisp apple and strawberry. Cara Cara orange and pineapple layers carry a zingy acid and a quenching finish."

— Winemakers Sean Thompson, Jessica Koga  
and Hugh Davies



### VINEYARD

Region:	California
Appellation:	North Coast
Eco-Practices:	Sustainable, Solar
Certifications:	Napa Green

### WINEMAKING

Varietals:	53% Pinot Noir, 47% Chardonnay
County	
Composition:	60% Sonoma, 26% Napa 9% Mendocino, 5% Marin
Vintage Blend:	96% 2022, 4% aged reserve lots
Tirage:	Two years of aging en tirage

### TECHNICAL DETAILS

Yeast:	Individual
Alcohol:	12.9%
Residual Sugar:	8.0 g/L
Total Acidity:	7.3 g/L
pH:	3.10

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