

# AURORA

CELLARS

## N/V Brut Rosé

**Alcohol label %: 11.9 | pH: 3.25 | Acidity (TA): 9.8 | Residual Sugar (g/L): 10.0**



### Growing Conditions

The vineyard is one of our oldest vineyards and is planted with 3.2 acres of Pinot Noir. The original philosophies behind planting and vineyard management were always well suited to grapes that will go into bubbly production. The vines are spaced farther apart, but the soil is heavy and more nutrient rich, allowing the vines to flourish and fill the trellis.

- Vineyard Designation: Vineyard #2

### Winemaking

This wine goes through a secondary fermentation in tank via the Charmat or Cuvée Close method. This means the wines ferment in tanks to trap the bubbles in solution. The process is faster than the bottle ferment technique and creates wines that present brighter fruit tones with less of the yeasty profile of Methode Champenoise.

The grapes for this wine are pressed via whole cluster technique. This means the entire cluster, stem and all, goes in the press. The press slowly increases in pressure over a long period of time with minimal break ups. This process ensures delicate extraction with the stems provided space for the juice to flow through. The press itself does not reach heavy pressures and therefore we don't extract any bitter phenolics from the stems.

### Aging

Stainless steel

### Nose

This sparkling Brut Rosé is full of candied cherries on both the nose and palate.

### Palate

The finish is dry but filled with delicious fruit.

### Food Pairing

Sparkling rosé tends to have higher acidity so it makes a great companion for any food pairing. Whether you have a frittata, citrusy salad, or spicy BBQ, a sparkling rosé can better your brunch, offer a refreshing drink, or be served with your

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Thanksgiving meal. We recommend serving this sparkling wine with salmon, seared tuna, or pork tenderloin.