



## SILVERHEAD BRUT ROSADO NV

75% Syrah, Ancient Lakes AVA, WA USA  
25% Chardonnay, Ancient Lakes AVA, WA USA

TA <b>8.2</b>	Tirage <b>18 months</b>
pH <b>3.04</b>	Dosage <b>8 gr/L</b>
ABV <b>12.5%</b>	Disgorged <b>May 2022</b>

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### WINEMAKER'S NOTES

Vara's Silverhead Brut Rosado is crafted by master sparkling winemaker Laurent Gruet in the classical méthode champenoise. In September 2020 grapes were harvested at 18 Brix. The whole clusters were gently pressed, and the pale pink juice was fermented in temperature controlled stainless steel to 11% ABV. Laurent crafted a neo-classical blend of 75% syrah and 25% chardonnay. The cuvée was placed into its final bottle with 3%/L live yeasts +24 g/L sugar. The wine matured in Vara's cellar for 18 months to fully integrate the complex flavors and to create the tiny, persistent bubbles that are a hallmark of the highest quality sparkling wines. The wine was disgorged, and the balancing dosage (containing Vara's liquor of dosage at 8gr/L sugar) was added. The finished wine was then corked, caged, and labeled all in the flash of an eye to preserve the naturally achieved effervesce.

### TASTING NOTES

This wine has an abundance of lively, tiny bubbles against a vibrant pink background. Aromas of raspberries, wild strawberries, hibiscus flowers, and earthy green tea notes. On the palette a balanced, dry, traditionally styled sparkling wine presents a creamy mousse and lively acidity showcases a complex range of flavors: tangerines, ripe strawberries, fresh shortbread cookies, and almonds. The length of flavors is long, the finish crisp and mouthwatering.

### SERVING SUGGESTIONS

This wine has the structure to be enjoyed alone and to enhance richer foods. Roasted dinner of whole duck, figs, fennel, and sourdough croutons. Red beet risotto with crispy Spanish Jamón. Wild mushroom pate with blackberry glaze. A strawberry and balsamic shortbread with clotted cream.