



AMERICAN SILVERHEAD BRUT ROSADO

50% Pinot Noir Lodi - Woodbridge AVA, CA USA
25% Pinot Noir - Central Coast AVA, CA USA
25% Chardonnay - Lodi-Woodbridge AVA, CA USA

TA: 6.1
pH: 3.33
ABV: 12.5%
Bottled: February 2023
Winemaker: Laurent Gruet

WINEMAKERS NOTES

Vara's Silverhead Brut Rosado is crafted by master sparkling winemaker Laurent Gruet in the classical méthode champenoise. In October 2021 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 classical blend of 75% Pinot Noir 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 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 was added. The finished wine was then corked, caged, and labeled all in the flash of an eye to preserve the naturally achieved effervescence.

TASTING NOTES

This sparkling American rosé is a delicate shade of rose gold with a profusion of lively effervescence. Delightful aromas of white raspberry, summer plum, cantaloupe, and freshly baked shortbread greet the nose. Upon tasting, this méthode champenoise wine presents a well-balanced, dry profile with a round mouthfeel and lively acidity. The palate has various flavors, including red currants, quince, and lemon thyme. The finish is superb and leaves a lasting impression.

FOOD PAIRINGS

This wine has the structure to be enjoyed alone as well as to enhance richer foods such as: roasted dinner of whole duck, figs, fennel, and sourdough croutons; red beet risotto with crispy Spanish jamón; wild mushroom pate with blackberry glaze; or strawberry and balsamic shortbread with clotted cream.