



SILVERHEAD BRUT ROSÉ

90% Pinot Noir - Lodi - Woodbridge AVA, CA USA

10% Pinot Noir - Central Valley AVA, NM USA

TA: 6.2

pH: 3.2

ABV: 12.5%

Bottled: December 2023

Winemaker: Laurent Gruet

Case Production: 2,000

WINEMAKERS NOTES

VARA's Silverhead Brut Rosé is crafted by master sparkling winemaker Laurent Gruet in the classical Méthode Champenoise. The 2023 harvest was great. Grapes were harvested in October and the whole clusters were gently pressed. The pale pink juice was fermented at 70 degrees in temperature controlled stainless steel tanks. Fermentation took 15 days. 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 corked, caged, and labeled in the flash of an eye to preserve the naturally achieved effervesce.

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.

SERVING SUGGESTIONS

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.

