

WINE TECHNICAL SPECIFICATIONS - 2008 Brut Rosé



Winemaker: Michel Salgues

Start Date of harvest: August 20th

Sugar at harvest: 18-19 Brix

Total Acid: 1.2% **pH:** 2.92 **Alcohol:** 12%

Tirage Date: April 2009 **Disgorgement Date:** March 2013

Release Date: August 1st, 2014 **Sur Lies Aging:** 4 Years

Cork Aging: 16 months **Barrel Fermentation:** 40%

Cases 750ml: 485 **Cases 1500ml:** 85

Sleepy Hallow Vineyard: 60% Santa Lucia Highlands Chardonnay, 40% Santa Lucia Highlands Pinot Noir

From 2006 through 2010 we worked very closely with Talbott to source our Chardonnay and Pinot Noir. The sites we chose showcase the balance and acid we look for in our sparkling wines, in addition, Sleepy Hallow is adjacent to our property planted in 2008. We look for yields to be 4-5 tons per acre, all hand harvested in small totes to prevent premature crushing.

We utilize extremely light whole cluster pressing with our Coquard Gravity Press in 4 ton lots, taking only the first 120 gallons/ton. The cuvée begins fermentation in 316 stainless steel tanks, with 40% of the wines finishing the fermentation in neutral French Oak Barrels. The remaining 60% of the cuvée will also see time in Oak, however the fermentation finished prior in stainless tanks. Total time on oak is ~2 months.

Racked back to tank, and after the Brut Cuvée is bottled we added 2.25% of Pinot Noir from our still wine program. The Rosé is then bottled and left to age sur lies for 4 years. Riddled and disgorged in house we age for an additional 16 months prior to release on cork.