

FOPPIANO

VINEYARDS

RUSSIAN RIVER VALLEY
ESTATE BOTTLED
SPARKLING ROSÉ

v. 2017



VINEYARDS: This sparkler was made entirely from the Family's Russian River Estate. Block 2's Pinot Noir was chosen to be the primary source for the Sparkling Rose as the berries were uniform in size and displayed great flavors at 19 Brix. The Chardonnay came from Block 10, located on the West side of the estate very near to the Russian River.

WINEMAKING: METHODE TRADITIONELLE

Method Traditionelle is the ultimate quality method to make sparkling wine as it is modeled after the classic winemaking methods of Champagne, France. The grapes were hand picked and gently pressed where the juice was separated into quality fractions. The best juice was fermented in Stainless Steel and French Oak barrels. The blend of Pinot Noir and Chardonnay was completed by a 5% addition of Pinot Noir red wine which solidified the wine's color and character. Subsequently, the cuvee blend was fermented in the bottle and allowed to age gracefully on the yeast for more than 2 years. The wine was dosed with a special wine-sugar liqueur to add complexity and balance the wine's acidity.

TASTING NOTES: The classic pink salmon of a great Rosé sparkles as the fine streams of bubbles pop enticingly. Evocative notes of strawberry, rose petal, watermelon rind and brioche float from the glass with the barest of whiffs. Take a sip and get lost in the decadent flavors of strawberries, rainier cherries, juicy watermelon and fruitcake (the good kind). The crisp, refreshing almost snappy acidity keeps you coming back for more while the finish lingers with a delightfully yeasty quality, like bread dough before baking. Pair with salty snacks, sushi or lighter chicken dishes.

HARVEST DATES August 11th, August 14th 2017

ALCOHOL 12.5%

TIRAGE BOTTLED: May 10th, 2018

AGING ON THE YEAST: 28 months

DISGORGED: September 3, 2020

CASES PRODUCED 100