



### WINE STATISTICS

<b>CUVEE:</b>	100% Carneros Pinot Noir, Ricci Vineyard "K" and "E" blocks
<b>HARVEST DATE:</b>	August 30, 2010
<b>SUGAR AT HARVEST:</b>	18.7 degrees Brix
<b>FERMENTATION:</b>	3 days cold soak skin contact, then full "saignée" of tank with no pressing. Free-run juice is then cold fermented in stainless steel tank, with second fermentation in bottle, "methode traditionnelle".
<b>TIRAGE AND DISGORGING:</b>	27 months <i>en tirage</i> (on the yeast); disgorged in June 2013
<b>ALCOHOL:</b>	12% by volume
<b>DOSAGE:</b>	0.3 g/100ml sugar dosage; total residual sugar = 0.32 g/100ml
<b>ACIDITY:</b>	TA = 0.77 g/100ml; pH = 3.46
<b>PRODUCTION:</b>	315 cases (12 x 750ml)
<b>RELEASE DATE:</b>	October 1st, 2013
<b>WINERY RETAIL:</b>	\$35 per 750ml bottle

### WINEMAKER'S NOTES

*In the tradition of Walter Schug's home estate in Germany, we offer this **Sparkling Pinot Noir** as a celebration of the intense yet delicate flavors the Pinot Noir grape has to offer. Like a Brut Rose only darker, this "**saignée method**" bubbly has vibrant berry flavors and a brilliant **red color** rarely found in a sparkling wine. The cuvee of 100% Pinot Noir achieves its color and intense flavor through a 3 day "cold-soak" of juice and skins. Only the free-run juice is cold-fermented in stainless steel tanks, followed by a second fermentation in bottle, or "**methode traditionnelle**" -- the same as in Champagne. The dosage is kept to a minimum to allow the vibrant flavors of Pinot Noir to shine through. **Rouge de Noirs** embodies the true essence of Pinot Noir -- a wine we produce "for the love of it!"*