



WINE STATISTICS

CUVEE:	100% Carneros Pinot Noir, Ricci Vineyard K3 block
HARVEST DATE:	August 31 st , 2012
SUGAR AT HARVEST:	18.3 degrees Brix
FERMENTATION:	3 days cold soak skin contact, then full " <i>saignée</i> " of tank with no pressing. Free-run juice is then cold fermented in stainless steel tank, with second fermentation in bottle, " <i>methode traditionnelle</i> ".
TIRAGE AND DISGORGING:	24 months <i>en tirage</i> (on the yeast); disgorged in June 2015
ALCOHOL:	12% by volume
DOSAGE:	0.3 g/100ml sugar dosage; total residual sugar = 0.38 g/100ml
ACIDITY:	TA = 0.56 g/100ml; pH = 3.67
PRODUCTION:	431 cases (12 x 750ml)
RELEASE DATE:	February 1st, 2016
WINERY RETAIL:	\$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!"*