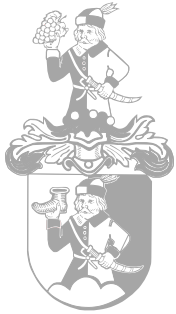


# 2014 CARNEROS ROUGE DE NOIRS 'BRUT'



**Winery Retail:** \$35

**Alcohol:** 12.0% by volume

**Harvest Dates:** Sep. 20-27, 2014

**Vineyard:** 100% Pinot Noir, Ricci Vineyard K3 Block

**Fermentation:** 3 days cold soak skin contact, then a full “saignée” of the tank. Free-run juice is then racked, settled and cold-fermented. The cuvee then undergoes a second fermentation in the bottle, “*méthode traditionnelle*”.

**Tirage and Disgorging:** 20 months *en tirage* (on the yeast); disgorged in August 2017

**Production:** 437 cases (12x750mL)

**Release Date:** December 1st, 2017

**Acidity:** TA=0.58g/100mL; pH=3.49

**Brix at Harvest:** 18.2 degrees



*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 Rosé 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 “*méthode traditionnelle*” - the same as in Champagne. The dosage is kept to a minimum to allow the vibrant flavors of Pinot Noir to shine through.*

*First produced in 1987, our Rouge de Noirs embodies the true essence of Pinot Noir – a wine we produce  
“for the love of it!”*

Schug Carneros Estate Winery  
(707) 939-9363 - [www.schugwinery.com](http://www.schugwinery.com)