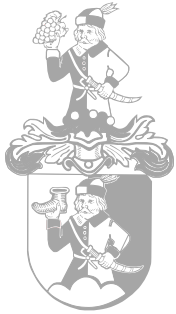


2016 CARNEROS ROUGE DE NOIRS 'BRUT'



Winery Retail: \$40

Alcohol: 12.0% by volume

Harvest Dates: Aug. 5, 2016

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 2019

Production: 426 cases (12x750mL)

Release Date: November 1st, 2019

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

Brix at Harvest: 18.3 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 sparkling wine we produce “for the love of it!”

Schug Carneros Estate Winery
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