

2018 CARNEROS ROUGE DE NOIRS 'BRUT'

WINEMAKING DATA:

Winery Retail:	\$42
Release Date:	April 1st, 2022
Alcohol:	12.0% by volume
Harvest Dates:	August 23, 2018
Brix at Harvest:	18.6 degrees
Acidity: Cuvée:	TA=7.3g/L; pH=3.38
Dosage:	100% Carneros Pinot Noir, Ricci Vineyard K3 block 7.0 g/L sugar dosage; total residual sugar = 9.4 g/L
Fermentation:	3 days cold soak skin contact, then a full "saignée" of the tank. Free-run juice is then racked, settled and cold fermented. This Cuvée then undergoes a second fermentation in the bottle, "methode traditionnelle".
Tirage/Disgorging:	24 months <i>en tirage</i> (on the yeast); disgorged in July, 2021
Production:	422 cases (12 x 750ml)



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 Rosé only darker, this "saignée method" bubbly has vibrant berry flavors and a brilliant red color rarely found in a sparkling wine. The cuvée of 100% Pinot Noir achieves its color and intense palate 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 characteristics of Pinot Noir to shine through. Pairs well with toned-down Asian flavors, smoked seafood, lighter pates, "sweeter" herbs, sun-dried tomatoes, medium-weight cheeses (including milder blues). Also nice with classic Manchego cheese and quince paste.

ACCOLADES:

2018 VINTAGE RATINGS

THE **tastingpanel** MAGAZINE **94** POINTS

2017 VINTAGE RATINGS

Wilfred Wong
wine.com® **92** POINTS

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