

Bulles Rose

2017

Blend:

76% Marquette

24% Frontenac blanc

Alcohol: 12% abv **TA:** 7.88 g/L **pH:** 3.09

Dosage/residual sugar: 8 g/L or 0.8% **Sweetness designation:** Brut

Case Production: 330 cases

Date Bottled: 7/8/2018 **Date Disgorged:** 2/3/2022

Grape Source(s):

100% Cellardoor Estate Vineyard - Lincolnville, Maine

Aging: 100% stainless steel, 43 months on the lees in bottle

Winemaker Notes: The 2017 vintage broke records for fall temperatures in Maine resulting in lower than usual acid in our estate grapes. The main component of the blend, Marquette, provides a striking color to the wine from its uncommonly red juice. Without needing skin contact for color, we can press the grapes as soon as they are harvested - resulting in fresh pink juice with no tannin. Following a gentle pressing, we co-fermented the Marquette and Frontenac blanc then opted for a partial malolactic fermentation. Upon finding the right acid balance and mouthfeel, we chose to age the blend in stainless steel rather than oak prior to tirage. After bottling the base wine with yeast and sugar for a Traditional Method bottle fermentation, we aged the wine for an additional 43 months before disgorging the yeast and corking. The extended lees contact in bottle allows for more pronounced and complex flavors, enhanced mouthfeel, and fine bubbles. With 8 g/L sugar added for a dosage, this stunning rose is a classic brut style.

Tasting Notes: With bright aromas of cranberry and raspberry, this traditional method, brut-style sparkling wine has fine bubbles.

Pairing Suggestions:

- Bright summer salads with vinaigrette
- Caviar
- Any celebration

Price: \$27.00



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