

Bulles Rose

2015

Blend:

75% Marquette
12% Frontenac gris
12% Frontenac blanc
1% Petite Pearl

Alcohol: 11.7% abv **TA:** 7.8 g/L **pH:** 3.23

Dosage/residual sugar: 4.5 g/L or 0.45% **Sweetness designation:** Extra Brut

Case Production: 394 cases

Date Bottled: 7/27/2016 **Date Disgorged:** 8/28/2018

Grape Source(s):

76.5% Cellardoor Estate Vineyard - Lincolnville, Maine
23.5% Earth Dharma Organic Farm - Jackson, Maine

Aging: Base wine - Fermented and aged sur lie 3 months in neutral barrels. Bottle Aging - 25 months.

Winemaker Notes: The 2015 spring and early summer began cool and dry, but higher than average temps in August kept our estate grapes on track to be harvested before the first deep frost. In addition to our estate vineyard, we partnered with Earth Dharma Farm (a beautiful organic vineyard 30 miles from our winery) for our sparkling rosé program. The striking color of this rosé is derived solely from the juice of the Marquette grape. Since the juice of this grape is uncommonly red, we can press straight out of the vineyard without any skin contact - resulting in great color but no tannin. To reduce the natural high acidity in the grapes, we followed the primary fermentation with a secondary malolactic fermentation and aged the wine in neutral barrels sur lie for 3 months (stirring the lees weekly). Once we achieved the desired chemistry and mouthfeel, we bottled the base wine with yeast and sugar for a Traditional Method bottle fermentation. We aged the wine in bottle for an additional 25 months before disgorging the yeast and corking. As a final touch, we added a 4.5 g/L dosage for perfect balance.

Tasting Notes: Intense, lively flavors of strawberry jam and pomegranate, with orange zest on the finish.

Awards:

Gold - 2017 Finger Lakes International Wine Competition

Pairing Suggestions:

- Bright summer salads with vinaigrette
- Caviar
- Any celebration

Price: \$45.00



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