

Bulles Rose

2016

Blend:

80% Marquette
10% Frontenac gris
10% Frontenac blanc

Alcohol: 12.2% abv **TA:** 7 g/L **pH:** 3.17

Dosage/residual sugar: 4.7 g/L or 0.47% **Sweetness designation:** Extra Brut

Case Production: 394 cases

Date Bottled: 6/28/2017 **Date Disgorged:** 2/26/2020

Grape Source(s):

100% Cellardoor Estate Vineyard - Lincolnville, Maine

Aging: 100% Stainless Steel

Winemaker Notes: With above average temperatures and a dry fall, 2016 was a near perfect growing season in Maine. 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're harvested - resulting in fresh pink juice with no tannin. To reduce the natural high acidity in both the Marquette and Frontenacs, we followed primary fermentation with 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 32 months before disgorging the yeast and corking. With just a minimal dosage, this wine is crafted as an extra brut.

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

Pairing Suggestions:

- Bright summer salads with vinaigrette
- Caviar
- Any celebration

Price: \$40.00



CELLARDOOR
WINERY *Maine* 