

2019 LARUE'S BRUT ROSÉ

SRP: \$65 | 550 CASES PRODUCED

WILD STRAWBERRY WET STONE CRANBERRY

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

The LaRue's Brut Rosé showcases Chardonnay and Pinot Noir and Pinot Meunier, all from our estate.

VARIETAL COMPOSITION

60% Pinot Noir, 27% Chardonnay and 13% Pinot Meunier

ÉLEVAGE

Fermented and aged in neutral French oak for eight months before tirage. From there, the wine continued maturing on lees in bottle for almost three more years prior to disgorgement, dosage, and release.

HARVEST ALCOHOL

September 2019 12.5%

TIRAGE pH June 2020 3.1

DISGORGMENT DOSAGE
December 2022 3.5g/L



WINEMAKER'S NOTES

The 2019 LaRue's Brut Rosé marks the exciting addition of Pinot Meunier to the Stoller Family Estate sparkling program. The pale strawberry color hints toward the delicate flavors that await in the glass. Aromas of cranberry, rhubarb and wet stones accompany tons of fresh wild strawberries that hold true on the palate as well. Open a bottle with a meal or at your next moment of celebration!

VINTAGE OVERVIEW

The 2019 vintage was a return to a classic Oregon growing season. Bud break, bloom, lag phase, and harvest dates all fell within days of the 2013 and 2014 vintages. Our estate crop set on target with expected levels for all varieties. Moderate summer weather persisted, presenting very few heat spikes and delivering only one notable record-breaking day in June. Cool, wet weather arrived early in September, pushing ripening and delaying the harvest window. The conditions in late September and October returned to sunny days and brisk nights, allowing us to pick based on ripe fruit flavors and near-perfect natural acidity.















