

Stoller

FAMILY ESTATE



2018 LARUE'S BRUT ROSÉ

SRP: \$65 | 420 Cases Produced

ELEGANT, EBULLIENT, COMPLEX,

WINE OVERVIEW

Vibrant rose gold in color, our Brut Rosé is comprised of 80% Pinot Noir and 20% Chardonnay from higher elevation sections of our estate. The aromatics show notes of ripe white cherry, kumquats, orange blossom, and honeysuckle with subtle hints of brioche. The palate is mouthwatering with fine bubbles and an energetic tension that carries through an elongated finish. Fermented and aged on lees in neutral French oak for 8-months before being tiraged, the 2018 LaRue's Brut Rosé matured on lees in bottle for nearly three more years before release. While it's enjoyable now, this méthode champenoise style wine will continue to evolve for decades.

HARVEST OVERVIEW

On average, the 2018 vintage was a warmer and drier growing season. The year kicked off with an early bud break. June saw a cool, wet weather period during bloom that put the vintage back on track for a traditional September harvest. The most notable climatic feature to the 2018 vintage was our extended summer harvest weather that continued into early November. This allowed us to pick based on ripe flavors and near-perfect natural acidity.

Disgorged	12/7/21
T.A.	7.63 g/L
pH	2.97
Dosage	4 g/L
Alcohol	12%
Cooperage	100% French Oak

