



2021 Royal Cuvée Rosé

MORE THAN A WINE, IT'S A FEELING

COMPOSITION:

70% Pinot Noir
30% Chardonnay

AGING:

1.5 years on the yeast

APPELLATION:

Carneros

ALCOHOL:

12.5%

TA:

8.3 g/L

PH:

3.06

DOSAGE:

10.5 g/L



TASTING NOTES:

Strongly influenced by our Pinot Noir grapes, the purity of our Carneros fruit is a defining factor of this wine. Brimming with red fruit flavors such as fresh raspberry and passion fruit, this medium-bodied wine has persistent, balanced acidity. Notes of strawberry marmalade and tangerine add a vibrant touch and refreshing experience that culminates in a graceful, lingering finish. Shimmering with distinct vibrancy, this effervescent Rosé is an exquisite choice for any occasion.



VINTAGE NOTES:

2021 was one of the driest years on record. This led to extremely low yields and small berries. The lack of heatwaves in the summer of 2021 gave us refreshingly lively sparkling wines with wonderful acidity.

WINEMAKING PROCESS:

Grapes are handpicked & transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. This wine is fermented in stainless steel tanks at 55-60°F to retain vibrancy and freshness. 25% of the Pinot Noir grapes in the blend were cold macerated for 4 to 6 hours to develop color and bright aromas without bitter compounds.

FOOD PAIRINGS:

This fruit forward rosé can be perfectly paired with a bowl of fresh berries, especially raspberries. The acidity and freshness of this sparkler will pair well with watermelon lightly sprinkled with chili powder. For cheese, try semi-dry crumbles of feta, or a milky queso made with our Arbequina Estate Olive Oil.

Sparkling wine aficionados around the world admire our well-crafted Rosé for its beautiful color, unique fruit character and great versatility in pairing with food. This Cuvée is strongly influenced by a preponderance of Pinot Noir in the blend, while a small amount of Chardonnay contributes structure and an extended finish.