



North Coast Brut Rosé Sparkling Wine

Crafted from Pinot Noir, Chardonnay and Pinot Meunier grown at some of the finest cool-climate vineyards on California's acclaimed North Coast, our Goldeneye Brut Rosé is a beautifully poised and elegant sparkling wine, with a supple, creamy mouthfeel and tantalizing layers of fresh strawberry, cherry, zesty orange and yeasty brioche.

Winemaking Notes

This tantalizing Brut Rosé displays effervescent aromas of apricot, honeysuckle, lemon peel and yeasty brioche. On the palate, beautifully articulated layers of fresh strawberry, Bing cherry and zesty orange fill the mouth, with a soft, creamy texture and supple mousse carrying the flavors to a bright, lingering finish.

Appellation • North Coast

Sub-Appellation • Sonoma County, Solano County, Mendocino County

Alcohol • 12.5%

PH • 3.00-3.20

Acidity • 0.7-0.9 g/100 ml

Varietal Composition • Pinot Noir, Chardonnay, Pinot Meunier

Dosage • 0.5-1.0 g/dL

Residual Sugar • 6.0 g/L

Fermentation & Aging • 26 months en tirage

Method • Méthode champenoise • Also known as the traditional method. The key element to this process is a secondary fermentation in the bottle.

Varietal Contributions

Pinot Noir • Enhances body, structure & complexity.

Chardonnay • Brightness, freshness, minerality, elegance.

Pinot Meunier • Floral aromatics & rich, fruit flavors.

