

Stoller

FAMILY ESTATE

2013 LARUE'S BRUT ROSE

SRP: \$65

WINE OVERVIEW

With a love for sparkling wine and the knowledge that our vineyard could produce beautiful fruit for sparkling wine production, we're thrilled to share our inaugural LaRue's Brut Rosé. This wine is vibrant pink in color with bright aromatics of fresh strawberries, peaches, cranberries and a subtle biscuit character. The pallet is lively with fine bubbles and focused with red fruit and marzipan. This wine is ready to enliven any celebration.

This wine is aged in neutral French oak for 10 months before bottling. We then allow the wine to mature on tirage lees for over two years. This method creates a richness and complexity to the palate.

HARVEST OVERVIEW

Consistently warm, dry summer days led to one of the earliest harvests in Stoller's history starting the first week of September for our sparkling wine. The Pinot Noir grapes intended for this wine were picked early to retain their natural acidity. As processing progressed, temperatures cooled and rain showers settled in, setting up a true "vintner's vintage," where meticulous sorting and attentive winemaking were essential. Despite these challenges, the 2013 Stoller vintage ultimately delivered pure, nuanced wines of exceptional quality.



Cases Produced

275

Alcohol

12.6%

