

# Stoller

FAMILY ESTATE



## 2014 LARUE'S BRUT ROSÉ

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### PERSONALITY

Elegant, Ebullient, Complex

### WINE OVERVIEW

Made with fruit from higher elevation section on our estate, this wine is vibrant rose gold with bright aromatics of orange blossom, ginger, minerality and subtle brioche. The palate is lively with fine bubbles, delicate red fruit and subtle citrus. that carry through a long finish

Fermented and aged on lees in neutral French oak for 10 months before being tiraged. The LaRue's Brut Rosé is matured on tirage lees for more than two years, creating a richness and complexity to the palate. Enjoy now or in years to come. 280 cases disgorged.

### HARVEST OVERVIEW

A temperate spring and perfect weather around fruit set coupled with a terrific summer of warm temperatures and dry days led to a beautiful vintage of perfectly sized, lusciously ripe fruit. We had our earliest harvest on record, starting with fruit for our sparkling wine on August 25. The wines from this vintage are concentrated and fruit driven, illustrating both restraint in winemaking--letting our vineyard display its nature as well as power of a robust growing season.

Disgorged	October 2017
TA	9.9 g/L
pH	2.98
Dosage	8g/L
Alcohol	11.3%
Cooperage	100% Neutral Barrel

