

Stoller

FAMILY ESTATE



2015 LARUE'S BRUT ROSÉ

SRP: \$65

575 CASES DISGORGED

PERSONALITY

Elegant, Ebullient, Complex

WINE OVERVIEW

Our Brut Rosé is comprised of 70% Pinot Noir and 30% Chardonnay from higher elevation section on our estate. A vibrant rose gold color, aromatics of golden raspberry, white cherry, wet stone, and subtle hints of brioche jump out of the glass. The mouthwatering palate has an energetic tension that is met with fine bubbles, which carries delicate fruit through an elongated finish.

This wine was fermented and aged on lees in neutral French oak for 10-months before being tiraged. The 2015 LaRue's Brut Rosé matured on tirage lees for more than two years before release, creating texture and complexity to the palate. While it's enjoyable now, this wine will continue to evolve for decades.

HARVEST OVERVIEW

Warm, temperate spring weather prompted an early bud break and perfect weather for ideal fruit set, thereby producing larger, luscious clusters with lots of berries. The consistently dry weather and summer sun beautifully ripened the fruit. The fruit for this wine was picked at the end of August to retain acidity and minimize brix, achieving a méthode champenoise style. As a result, the wines are concentrated with complex layers and bright acidity.

Disgorged	September 2018
TA	9 g/L
pH	2.98
Dosage	4 g/L
Alcohol	12%
Cooperage	100% Neutral Oak

