
CACHE CREEK

VINEYARDS & WINERY

2017

Celebration Rosé

SPARKLING WINE

LAKE COUNTY



GOLD MEDAL • 91 POINTS 2020 Experience Rosé Wine Competition

GOLD MEDAL 2020 International Rosé Wine Competition

SILVER MEDAL 2019 Sommeliers Choice Awards

WINEMAKER NOTES

This Sparkling Rosé is made from our estate Syrah grapes using the *saigne*, or bleed off method, which allows the grape's juice to only have limited contact with the grape skins. The result is a gorgeous Rosé color, plus a delicious fruit essence. The juice was fermented cold to maintain the fresh fruit flavors, and then refermented in the bottle using the classic "méthode champenoise" of France's Champagne region.

The refermentation in the bottle allows the gentle toasty aroma and creamy flavors to come through in the finished wine. This classic method delivers a refreshing sparkling wine with a complex array of fresh fruit characters amid a shimmering aspect of very fine bubbles.

COMPOSITION	Syrah
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	11.78%
TA	0.72g/100ml
pH	2.91
PRODUCTION	100 cases

TASTING NOTES

From the delightful copper salmon color to the inviting aromatics and sophisticated flavors, this sparkling wine delivers romance in a glass. Bright aromas of fresh-picked strawberry mingle with a kiss of citrus and rose petals. The crisp, refreshing entry reveals vivid green apple, cherry, and a touch of rhubarb layered with hints of ginger, orange zest, and toasted brioche. The long, creamy finish completes this elegant sparkler.

Perfect for a romantic toast, or to pair with crab artichoke dip and crostini or creamy smoked salmon pasta.