



TRENTADUE

California Rosé Champagne

NV

SPARKLING WINE



WINEMAKER'S TASTING NOTES:

Trentadue California Champagne Rose is created using only select premium varietal wines. It is especially formulated to make it versatile, ideal for serving as an aperitif or to accompany hors d'oeuvres and light food of all kinds. It is an attractively delicate, fruity wine with a smooth, crisp finish.

Trentadue California Champagne Rose is made mostly from Pinot Noir and Chardonnay grapes from the Mendocino and Lodi regions, using the Charmat process. The base still wine is put through secondary fermentation in small 1,000-2,000 gallon glass lined tanks and the process takes about 45 days to complete. The result is a slightly sweet, mellow style Champagne with clean fruitiness and balanced acidity, a sparkling wine with a delicate flavor layered over impressions of strawberry, rose petals and watermelon.

While we associate Champagne with special occasions and the holiday season, sparkling wines are great just about any time, as a cocktail before dinner, with lighter fare, and with dessert. Whatever your setting or occasion, Trentadue Champagne is a great choice for value and quality.

MIRO TCHOLAKOV

TECHNICAL NOTES

BLEND:

75% Pinot Noir
25% Chardonnay

ALCOHOL: 11.5%

TA: .65g/100ml

pH: 3.30

RS: 2.5%