

ANGELS & COWBOYS

BRUT ROSÉ

WINEMAKER NOTES

Our Angels & Cowboys Brut Rosé is crafted in the traditional Méthode Champenoise, known in the Anglophone wine world as the Traditional Method. This method consists of allowing a wine to go through a second fermentation inside the bottle which produces small, fine bubbles and a creamy mouthfeel.

Iconic Champagne varieties of Pinot Noir, Chardonnay and Pinot Meunier were sourced from our favorite vineyards in Northern California, including Mendocino and Sonoma counties, to produce this delicate and complex Brut Rosé. Each exemplify the terroir of the region and contribute their unique flavor profiles and aromas to our blend. After our wine completes 12-month en tirage (aging on the lees), a traditional dosage of liqueur d'expédition is added for balance and complexity. The Rosé base wine blend contains sixteen percent reserve wine from vintages 2012-2018.

Abundant notes of red raspberry, strawberry, and watermelon, coupled with the crisp acidity of citrus lime, elevate the profile of this elegant and approachable Brut Rosé.

Wonderfully fresh, balanced, and complex, our inaugural Brut Rosé is the perfect complement for celebrations and festive occasions, social gatherings, seafoods, salads, and lively cuisine.

TECHNICAL

73% Pinot Noir, 25% Chardonnay, 2% Pinot Meunier

TA: .59 g/100 pH: 3.29 RS: 9 g/L ML: 1 ml/100ml

VA: 0.03 g/100ml

Alc: 12%



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