

TASTE LEARN ENJOY



Bowers Harbor Vineyards

Old Mission Peninsula, Michigan
www.bowersharbor.com



2896 Brut Rosé

The Wine

Delicate, subtle yet suggestive, provocative but not overstated. Such is the nature of our irresistible Brut Rosé! Crafted with attention to every detail, this wine is produced *methode champenoise* and is given ample time in our cellars to ponder and integrate the nuances of the juice with the lees. While this wine would present as a beautiful wedding gift in its simple yet elegant 2896 bottle, it would be equally at home sharing a patio table with a selection of sheep and goat cheeses. This wine coaxes the partaker to indulge in a second glass, and linger over the contrasting elements of youth and age in the same sip.

DID YOU KNOW?

Sparkling wines produced in the champagne method develop their enticing bubbles when the fermentation process takes place within a sealed container. Heavier, thicker glass bottles are required for sparkling wines due to the higher atmospheres of pressure in the bottle.

The Grapes

Our Brut Rosé is an expression of the Pinot Noir grapes selected from our Langley Vineyard. The Langley Vineyard - lovingly named in honor of Spencer's late grandfather, Harold Langley - was planted in 1998. With a long, gentle slope to the west, this vineyard enjoys the best of Northern Michigan's summer sun and late sunsets. A sparkling wine requires a significant level of acidity for optimal production, so our Pinot Noir grapes are harvested early in the harvest season. Following pressing, the Pinot Noir juice remains exposed to the crushed skins for a short time before draining the juice off. Thus, the beautiful rose color and the subtle nuances on the palate!

TECHNICAL DATA

Varietal: 100% Pinot Noir

Vintage: 2016

Appellation: Old Mission Peninsula

Case Production: 133

pH/Residual Sugar: 0 % RS

ABV: 12%

TASTING NOTES

Pale strawberry and pomegranate waft up on the nose of this sparkler, with a suggestion of yeast. Soft, subtle notes of these red fruits, a hint of white pepper, and a wonderful lightly bready finish leave your palate looking for the next sip.

How to taste:

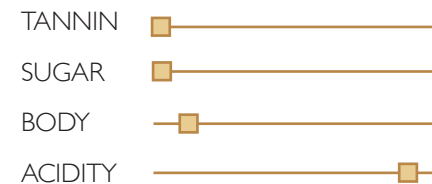
1 Look at the appearance:



2 Identify aromas and flavors



3 Determine the profile



4 What to Pair It With!

East Coast oysters; Creamy Brie

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