

PURECru

BRUT ROSÉ

CUVÉE XXII

98 POINTS!

"The latest PureCru Brut Rosé bottling begins with luminous aromas of rose petals, ginger, lime zest, blood orange, and passion fruit. The wine has a creamy effervescence on the palate with flavors of grapefruit, golden apple, peach, and strawberries and cream. The energetic acidity carries the flavors into a crisp, decadent finish that leaves your mouth watering for more.

Tasted November 2022" Anne Sewell DipWSET - Wine Country Connection

Winemaker Mitch Cosentino is releasing his second pureCru Brut Rosé Cuvée XXII and in true "Mitch style", it's made with his trademarked "Single Stream Fermentation"™ method. As always, it starts in the vineyard, where selected Sangiovese rows were harvested several weeks before the remaining rows were picked for red wines at Mohr-Fry Ranch. From this single vineyard, single varietal, single vintage origin, the grapes were moved from vine to bottle without the usual secondary fermentation.

The fruit was destemmed into the press in Napa Valley, where the broken berries were left to develop the desired color. The juice was inoculated to start fermentation and midway through this stage the fermenting juice was moved into a state of the art sparkling winery in Lodi where it entered a custom made, refrigerated high pressure tank that allowed the alcohol fermentation to be curtailed and the pure essence of the fruit to be captured. This closed system enabled the juice to be racked, filtered and bottled without losing effervescence from the initial fermentation, resulting in a natural sparkling wine with no secondary fermentation needed. This "Single Stream Fermentation"™ method requires an unusual amount of winemaker care and oversight, but it allows the retention of the Sangiovese's natural fruit character and acidity that makes it an ideal grape for this sparkling Brut Rosé.

Wine Notes: The hue is almost electric pink with beautiful effervescence and a very tiny bead. The pure fruit essence and exceptional balance are on display for the nose and palate. Intense cherry blossom and raspberry aromatics lead to a creamy mouth-feel with supple, polished flavors of tart cherry and pomegranate and a long, dry and refreshing finish. Brut in style with 0.87 residual grape sugar, 3.23 pH and 12.5% alc.

100% Sangiovese from Lodi's Mohr-Fry Ranch Vineyard, 400 cases produced

Mitch Cosentino



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