

PURECru

BRUT ROSÉ CUVÉE XXI

Winemaker Mitch Cosentino has released his first sparkling wine since the mid 1980's and in true "Mitch" style, he's done it with a very unique creation - a "single stream fermentation" wine. It started with an early August Sangiovese harvest at Lodi's Mohr-Fry Ranch Vineyard, weeks before grapes were picked for making red wine. 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 de-stemmed into the press in Napa Valley, where the broken berries were left to develop the desired color. The juice was then inoculated to start fermentation, and midway through this stage the fermenting juice was moved to a state-of-the-art sparkling winery in Lodi and transferred to a custom tank that provided a precisely measured point to curtail the fermentation and capture the remaining CO2 and the bubbles as the fermentation concluded. The closed system enabled Mitch to rack, filter and bottle this natural sparkling wine without losing the effervescence from the initial fermentation, thus there was no need for dosage or the traditional two step fermentation process. This method required an unusual amount of winemaker care and observation but allowed the retention of all of Sangiovese's natural fruit essence and the acidity that makes this an ideal grape for this sparkling 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 mouthfeel with supple, polished flavors of tart cherry and pomegranate and a long, dry, full-bodied finish.

Brut in style with less than 1% natural residual grape sugar,
a pH of 3.29 and 13.2% alcohol

100% Sangiovese from Mohr-Fry Ranch Vineyard

Total production was only 200 cases

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Mitch Cosentino

