

2023 SPARKLING RED WINE

Roshni Vineyard McMinnville AVA

THE WINE

Made extra brut in the traditional method, we are proud to introduce our stunning Sparkling Red Wine. It's crafted from a singular clone of Pommard Pinot noir from the McMinnville AVA in Oregon's famed Willamette Valley. Due to its abundant color extraction prior to fermentation, it boasts a dazzling electric shade of ruby and is simply a showstopper.

THE VINEYARDS

Roshni Vineyard is in the McMinnville AVA which happens to be the vineyard closest to historic downtown McMinnville. Planted in 1993 and self-rooted, this south-facing vineyard's Pinot noir Pommard vines were planted at approximately 300 feet in elevation. The vineyard is a LIVE-certified warmer site that benefits from its location in the rain shadow of the Coastal Range.

VINTAGE

The 2024 growing season was marked by a cool, wet spring that transitioned into a warm, dry summer, creating near-ideal conditions for viticulture. A brief heatwave in July didn't have an impact on the vines, especially with mid-August rains that revitalized the vineyards. The prolonged, moderate temperatures of September and October allowed for extended hang time, facilitating optimal ripeness and acidity in the grapes.

WINEMAKER'S COMMENTS

The wine was in bottle on its lees following secondary fermentation for nine months before being disgorged and topped with 5 grams of sugar per liter. This is "Version 1" because we left about 1/3 of the vintage on its lees to compare complexity, with the plan to disgorge "Version 2" in another 18 months (late 2026).

TASTING NOTES

In the glass the wine shows an impressive electric ruby hue and a beautiful display of persistent bubbles. Notes of perfumed rose blossoms, and candied cherries shine throughout the palate. Tight bubbles dance on the tongue and lead to a clean, bright and refreshing finish.



TECHNICAL DATA

| Composition | 100% Pinot Noir Pommard |
|--------------------|----------------------------|
| Aging | 9 Months en Tirage |
| рН | 3.10 |
| Titratable Acidity | 7.9 g/L |
| Alcohol | 12.5% |
| Harvest Date | September 3, 2023 |
| Tirage Date | June 7, 2024 |
| Disgorged | March 14, 2025 |
| Release Date | April 1, 2025 |
| Bottle Production | 59 Cases (709 Bottles) |