

# EFFORT VESCENCE



## 2018 BRUT ROSÉ – *Edna Valley, Méthode Traditionelle*

We are pleased to debut EFFORT VESCENCE the first sparkling wine from Center of Effort.

Inspired by the wines of Champagne, Pinot Noir and Chardonnay were hand-harvested from select blocks at low sugar levels, preserving natural acidity and brightness in the fruit. Gentle pressing, cold settling and a cool fermentation in stainless steel produced a base wine with pretty melon and raspberry notes. In April after harvest, we bottled this pale rosé with additional yeast and sugar, trapping the resulting fermentation within the bottle and creating the tiny bubbles. Stored for an additional 17 months 'en tirage' before riddling and disgorging to remove the spent yeast and recorking the bottle.

Pale-pink in color, with small persistent bubbles, EFFORT VESCENCE is clean and modern in style, showing freshness and energy. Green apple, pomegranate, and floral notes - lively and dry on the palate.

Keep some bottles chilled to celebrate friends, milestones, and special moments whenever they occur!

- 58% Chardonnay, 42% Pinot Noir, Center of Effort Estate
- Harvested 9/14 to 9/17 20.4 Brix
- Stainless steel fermented
- Second fermentation in bottle
- 17 months en tirage aging
- Disgorged Nov 2020
- Dosage 7 g/l

**pH:** 3.10

**TA:** 9.4 g/l

**RS:** 8 g/l

**Alc:** 12.7%

**Pressure:** 7.0 bar

**Bubbles:** 49 x 10<sup>7</sup>

**Cases:** 330

Crisp and clean, our Brut Rosé is extraordinarily versatile at the table. Pair with canapes at a cocktail party, oysters and shellfish, sushi, or with a classic weekend brunch with friends. A sommelier friend's suggestion: sip with sea-salt potato chips or crisp *pommes frites*.