

Saratoga Sparkling Rosé

TASTING NOTES, INFO, AND PAIRINGS

COMPOSITION

- Cayuga White
 - Seyval
 - Vignoles
 - Rougeon
- (all from the Finger Lakes Region)

TASTING NOTES

- Dry, crisp, and lightly effervescent
- Aromas of fresh strawberry and rose petals
- Notes of citrus, strawberry, and rose
- Subtle hint of acidity left on the tongue

FOOD PAIRINGS

Everything!

- BBQ foods (contrasting)
- Dishes with cream sauces (complimentary)
- Light salads (complimentary)
- Seafood (complimentary)
- Brunch (bubbles & brunch are a no brainer)

HOW IT'S MADE

Each grape varietal is fermented and aged separately in stainless steel. The finished white and red wines are blended together until we achieve the perfect shade of blush and combination of flavors.

THE CHARMAT METHOD

Our sparkling wine gets its sparkle through carbonation in stainless steel tanks.

THE EVERYDAY WINE

Our Sparkling Rosé is a wine for every day drinking. Whether it's a special occasion or a regular day, Sparkling Rosé always gives you a reason to celebrate. Perfect for summer days by the pool, summer nights by the fire, or just a night in with friends and family.