

STONE HILL

WINERY®



BRUT ROSÉ

VARIETAL INFORMATION:

Our Brut Rosé was naturally fermented in this bottle, riddled by hand in the traditional French method, Methode Champenoise, after aging on the yeast approximately 3 to 3 1/2 years to develop a rich yeasty character, reminiscent of French Champagnes. This Brut-style sparkling rosé is made from a blend of Vidal Blanc and Chambourcin.

TECHNICAL INFORMATION:

Alcohol - 12%; Residual Sugar - 0.9%

TASTING INFORMATION:

Who needs diamonds when you can have a dry, pink bubbly wine? Bubbles are a girl's best friend. The beautiful deep rosé color makes an instant impression. With its enticing fruity aroma and flavor, and vibrant and mouth-watering acidity, the food pairing options are endless! A great match with everything from potato chips and popcorn to oysters and shrimp. Serve chilled. 750 ml

PACKAGING SPECS AND UPC:

40 cases per pallet
10 cases per pallet layer
44.8 pounds per case



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