

EFFORT VESCENCE

2021 BRUT ROSÉ – *Edna Valley, Méthode Traditionelle*



Please welcome the encore vintage of EFFORT VESCENCE our well-loved Estate-Grown 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 January following 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 18 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 nectarine, melon, and floral notes - lively and dry on the palate.

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

SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 54% Chardonnay, 46% Pinot Noir - Estate Grown
- Harvested 9/14 to 9/17 20.4 Brix
- Stainless steel fermented
- Second fermentation in bottle
- 18 months en tirage aging
- Disgorged July 19, 2023
- Dosage 6 g/l

pH: 3.12
TA: 8.8 g/l
RS: 7.3 g/l
Alc: 12.1%
Pressure: 7.0 bar
Bubbles: 49 x 10⁷
Cases: 331
(6x750ml)

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*.

