

Lundeen

2018 Brut Rosé - 5 year | \$60 Retail | 50 cases produced



vineyard

Robinson Vineyard, Willamette Valley
8 acres | Established 2000 | 550' | Saum Soil

vintage and vinification

Even after a string of great vintages, 2018 was a standout. Spring and summer were exceptionally warm and dry – with perhaps fewer of the dramatic heat spikes seen in recent years. The harvest season ushered in a long, dry, beautiful fall. Cool nights and mild daytime temperatures extended ripening while maintaining balance, brightness and natural acidity.

The base for this Méthode Champenoise wine was 100% Pinot Noir. 90% of the fruit was slow pressed straight to juice. The other 10% was fermented on the skins for 7 days before pressing and blending with the rest of the base wine. This process extracted both fruitfulness and color. It was barrel fermented and aged 5 years en tirage before disgorgement.

about

When it comes to our Méthode Champenoise sparkling wines, Michael doesn't believe in taking any shortcuts. Each bottle is aged a minimum of three years on tirage and then hand disgorged in house by Michael himself. Made to be as beautiful as the rest of the sparkling wine, this brut rose touts rich flavors of raspberries and strawberries mingling with citrus blossoms and rose petal aromas.

MÉTHODE CHAMPENOISE



Lundeen

BRUT ROSÉ

WILLAMETTE VALLEY, OREGON

SPARKLING WINE