



2015 Crystal Brut Rosé

Harvest Date: Chardonnay August 7th and Pinot Noir August 14th

Ph: 3.15

Alcohol: 1%

Production: 300 Cases

2015 marked Waugh Family Wines 15 year Anniversary. One of the ways we decided to celebrate this milestone is producing our very first Sparkling Wine, using the traditional method or methode champenoise. This is the same methode used to make the incredible sparkling wines of Champagne.

Elegant and focused with small fine bubbles, light salmon color, creamy texture, and a gorgeous lingering finish.

This first release of The Crystal Brut Rosé was produced blending 60% Chardonnay and 40% Pinot Noir, both from Russian River Valley.

Cheers!