

# STONE HILL

W I N E R Y ®



## BRUT ROSÉ

### VARIETAL INFORMATION:

Our Brut Rosé was naturally fermented in this bottle, riddled 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. Notes of delicious strawberry, red cherry, Red Delicious and Granny Smith apple, crisp and dry with rich toastiness! A great match with everything from potato chips and popcorn to oysters and shrimp. Serve chilled. 750 ml

### AWARDS:

Best of Class - Sparkling - 2022 Missouri Wine Competition  
GOLD - 2022 Missouri Wine Competition  
SILVER - 2021 American Fine Wine Rosé Competition

### PACKAGING SPECS AND UPC:

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



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