Maisons Marques & Domaines

SCHARFFENBERGER

Scharffenberger Cellars

Brut Rosé Excellence

Mendocino County, California, United States
Vintage: Non-Vintage

Overview

The history of Scharffenberger Cellars begins in 1981 in the heart of Mendocino's Anderson Valley. Situated only miles from the coastal influences of the Pacific Ocean, Scharffenberger Cellars also enjoys the deep soils and sunshine with in the protected valley. Originally founded by John Scharffenberger, the winery entered a new chapter as a member of the Roederer Collection in 2004. Today, winemaker Jeffrey Jindra continues to craft without compromise delicious sparkling wines that showcase the unparalleled uniqueness of Mendocino County terroir.

Sustainability is at the heart of every decision. The winery's commitment to preserving and nourishing the land runs deep and has been a guiding principle since the early days. In 1992, Scharffenberger Cellars granted 63 acres to the Anderson Valley Land Trust. Today, the entirety of our 120-acre estate is sustainably farmed and Fish Friendly Farming certified.

Winemaking

All of our wines are made in the two-step méthode traditionnelle process where the wines are individually bottle-fermented before being riddled and disgorged. To accomplish this, a small amount of cane sugar and yeast are added to the base blend on its way into bottle. Inside the capped bottle, the yeast will consume the sugar and create carbon dioxide necessary for bubbles. Trapped inside the bottle, the carbon dioxide slowly infuses into the wine to create the fine sparkle known the world over.

Since the beginning, while not required, approximately 80% of our wine undergoes malolactic fermentation. This secondary fermentation converts malic acid, the tart acid found in a green apple, to lactic acid, the soft creamy acid found in dairy. This technique is a signature of the Scharffenberger style and contributes to the rich and creamy texture of our wine.

Every year, through fractional blending (also known as solera) the reserve wine adds a new chapter to the story of Scharffenberger Cellars. On average, 12% of reserve wine is added to our non-vintage blends, which helps define the classic and consistent flavors and aromas of our sparkling wines. This added layer of complexity ensures that our wines tell the story of our past and current vintages. A portion of the reserve wine is also used in our dosage following disgorgement.

To further the depth of texture, flavors and aromas, every bottle ages a minimum of 24 months on the lees before leaving the winery. Prior to release, the bottles will be riddled (collecting the lees in the neck of the bottle), disgorged (expelling the yeast), topped off with the desired dosage (sweetened reserve wine), and aged on the cork for 6 months.

The fruit balance and color are achieved by adding between four and five percent of pinot noir wine to the blend before undergoing second fermentation in the bottle.

Tasting Notes

The wine has a pale salmon hue with integrated aromas of fresh raspberry jam and wild strawberries on a cream covered pastry base. The flavors are layered, round, fresh, fruity and long.

TECHNICAL INFORMATION

Varietals: 55% Chardonnay, 45% Pinot Noir
Wine Alcohol: 12%