



88 Pts.

EDITOR'S CHOICE

Closed with a crown cap, this party-ready, cherry-candy bubbly is fresh, lively and just plain fun. Pinkish-gold in color, with big bubbles and a burst of fruit flavor, it's fine with salmon, poultry or all by itself.

– March 2019



BEST SPARKLING WINE

Great Northwest Invitational Wine Competition

– October 2018

One of the "12 Best Bottles to Rosé Your Way Through Summer"

– May 2018

BRIT+CO



A TO Z OREGON ROSÉ BUBBLES

TASTING NOTES: Pale rose pink A to Z Bubbles jump out of the glass with zippy, fruit aromas suggestive of wild strawberries, white peach, nectarine, melon, pear, apple and tangerine as well as hints of white flowers, lemongrass, mint, citrus peel, cinnamon and ginger arising. Bright, lively, juicy acidity is balanced by a creamy texture in the mouth. A to Z Bubbles delight any time of day or night!

WINEMAKING NOTES: Primarily Pinot Noir with a bit of Chardonnay, the fruit was left in contact with the skins to get the perfect color, a technique preferable to blending back red wine. Several different aromatic and Rosé yeasts were used during fermentation in 100% stainless steel for freshness.

VINTAGE NOTES: A cool, wet spring led to the latest budbreak we've seen for the past several years, and hence later flowering. This means a greater chance of favorable weather and the development of a large crop both in terms of berry quantity and size. This calls for discipline in fruit-thinning. The summer was warm and sunny, accumulating growing degree days and 'catching up' the projected harvest to about two weeks behind 2015 and 2016. Underlying the challenges of the 2017 vintage, was a very sound growing season and harvest.



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