



Treveri Cellars Sparkling Rosé

One of the most popular wines in Treveri Cellars' Core Tier, the Sparkling Rosé is perfect for summer nights on the porch or for celebrating a special moment.

The Sparkling Rosé is a blend of Syrah and Chardonnay carefully selected from the Hilltop and Pleasant Vineyards in the Yakima Valley, two of the top vineyards in the Yakima Valley. Made in the traditional method (Méthode Traditionnelle), the Sparkling Rosé delivers delightful color and a fruit-forward experience essential to an unforgettable experience.

This award-winning Sparkling Rosé was also served at the US State Department for 4th of July celebrations in 2012 as well as the Spring Diplomatic Receptions in 2014.

Tasting Notes

Beautiful color combined with strawberry rhubarb and a bit of yeast on the nose make this wine a crowd-pleaser.

Food Pairings

- Prosciutto panini
- Salmon cakes with cilantro-ginger aioli
- Salad Niçoise

Blend

50% Syrah/50% Chardonnay from the Yakima Valley AVA

Analysis

- 8.1g/L total acidity
- 3.32 pH
- 12g/L dosage
- 24 months en Tirage
- Vineyards: Hilltop & Pleasant
- 12% Alcohol

Awards

• 90 pts. Wine Spectator

