



NON-ALC SPARKLING ROSÉ

VINEYARD SOURCING: We source all grapes from within our sustainably farmed vineyard program. We select lots from specific cooler climate regions and blocks to ensure the base wine is crisp yet balanced, and pick earlier in the season to retain bright natural acidity and vibrant flavors.

WINEMAKING: We're still believers in old-world style rosé production, picking early, direct to press, and then cold-fermenting to dryness. Once primary fermentation is complete, we marry the lots before proceeding to the alcohol removal process, utilizing spinning cone filtration. Post-dealcoholization, we harmonize the finished blend with natural flavors to enhance the aromatics and mouthfeel, and carbonate to 9000ppm.

TASTING NOTES: A delightful symphony of summer strawberries, candied melon, and fleeting brioche dances on the palate, delivering a refreshingly vibrant and enchanting profile, supported by a lively charge of bubbles.

CHEMISTRY:


ALC % v/v	RS g/100mL	FSO2 ppm	pH	TA g/100mL	CO2 ppm
<0.5	2.7	20	3.35	0.56	9000

INGREDIENTS: Dealcoholized Rosé Wine, Wine Grape Concentrate, Natural Flavors, Sulfur Dioxide (To Preserve Freshness).
100% Compliant with Adult Beverage Ingredient Standards

SERVING FACTS: Per 5oz Serving (148mL)

CALORIES	CARBS	FAT	PROTEIN	SUGAR
35	7g	0g	0g	4g




35 CALORIES
PER 5oz SERVING


NON-ALC
<0.5% ABV


NO ADDED
SUGAR


SUSTAINABLY
FARMED


CALIFORNIA
MADE

NO ARTIFICIAL FLAVORS, GLUTEN-FREE, VEGAN-FRIENDLY, NON GMO