



2018 SPARKLING LILLY ROSÉ SANTA YNEZ VALLEY

The 2018 Sparkling Lilly Rosé is made from the finest Folded Hills Grenache grapes from the Alban clone, perched on the steep hillside just four miles from the ocean.

This sparkling rosé is made in the traditional and coveted Méthode Champenoise style. The Grenache grapes were pressed after 24 hours on skins and then fermented naturally in stainless barrels for six months. This method requires a secondary fermentation in the bottle, which is accomplished by adding a mixture of sugar and yeast to the already fermented still wine. This wine is bottled and capped with a crown cap.

The yeast then acts on the sugar, and the resulting carbon dioxide remains trapped in the bottle. After 13 months en tirage, the wine was then disgorged, a process where the crown cap is removed and replaced with a traditional cork with wire cage.

VINEYARD: 100% Folded Hills

VARIETIES: 100% Grenache

AVA: Santa Ynez Valley

ALCOHOL: 13%

DISGORGING DATE: August 21, 2020

RELEASE DATE: November 2, 2020

SRP: \$67