



Our first ever sparkling rosé of 60% Grenache from El Diablo, 20% Syrah from Rockpile and 20% Mourvèdre from Alta Colina (GSM). Beautiful color, vibrant, light and refreshing, this sparkling rosé has been produced with the traditional Méthode Champenoise. A vibrant transparent, ruby red color with tiny bubbles that seem to dance their way up the champagne glass. Aromas of strawberries and raspberries with hints of black cherry, crushed stones and white flowers. Very Provençe in style with flavors of stone fruits and spicy wild strawberries.

Original watercolor by Haley Cohn

2016 Iris Sparkling Brut Rosé California

60% Grenache 20% Syrah 20% Mourvèdre

12.79% Alc



93 Pts

