



Our second bottling of this Méthode Champenoise Brut Rosé is 60% Rossi Ranch Grenache, 20% Rockpile Syrah and 20% Rossi Ranch Mourvèdre. The 2017 rested on lees for 23 months which added richness, creaminess, and length to the wine, while keeping it fresh and vibrant.

As before, the model for this wine comes from the Tavel region of the Southern Rhône; Tavel is the Rhône's singular rosé-only appellation. All wines here are pink, by law, and not only do they have more color but, in our mind, texture, and with a sparkling twist! Aromatically this wine is a combination of wild strawberries, stone fruits, flaky croissant, and a hint of Rainier cherries. The palate is light and refreshing with persistent flavors of strawberry, cherry and subtle creaminess that carries the wine to a long finish. The perfect choice to celebrate any holiday or special occasion!

Named in honor of Jeff's mom, Iris, the label showcases an original watercolor by her granddaughter, Haley.



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## **2017 Iris Sparkling Brut Rosé** Sonoma County

60% Grenache 20% Syrah 20% Mourvèdre

12.79% Alc