

PIKE ROAD WINES

Sparkler Rosé

The Pike Road Sparkler Rosé is an Oregon sparkling wine.

How we make our Sparkler

Aged in a combination of steel and concrete, our winemaking team ferments each varietal separately, low and slow, to preserve its fresh, fruity, and floral notes. A short time on its Pinot Noir skins and a little bit of finished Pinot Noir bring out the Sparkler's vibrant pink color. Once the final blend is complete, we chill it down and add carbonation. This wine is finished with a crown cap to make it perfectly accessible anywhere, anytime!

Sourcing fruit for our Sparkler

At Pike Road, we believe great winemaking starts with great farming. That's why we've made it our mission to support small family-owned vineyards to create wines of quality, value and integrity, sourcing fruit from over 20 farms in Oregon's northern Willamette Valley covering six unique sub-AVAs: Chehalem Mountains, Dundee Hills, Eola-Amity Hills, Laurelwood, Tualatin Hills & Yamhill Carlton.

Details:

60% Pinot Noir | 33% Chardonnay | 4.5% Muscat/Gewürztraminer | 2.5% Riesling

Retail: \$20

Cases: 3000

AVA: Willamette Valley

Fermented in Stainless Steel &
Concrete Eggs

Method: Carbonation

T.A: 5.5 g/L

pH: 3.23

RS: 5.7 g/L

Alcohol: 13% v/v



With roots deep in Oregon, our family has spent over 40 years farming at Elk Cove Vineyards. Our goal at Pike Road is to honor dedicated family-owned vineyards like our own growing cool climate wines here in the Willamette Valley.



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