



BUBBLE RIESLING (non-vintage)

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: Fulkerson – West Side of Seneca Lake –almost directly across the lake from Atwater.

HARVEST DATE/BRUX: October 7, 2015 Brix: 19.5

GROWING CONDITIONS: February went on the record as the coldest in central NY and winter passed slowly into a cool spring. A killing frost on May 22 didn't hurt our vineyards badly. May through July were humid and featured torrential downpours. The warm and (mostly) sunny September in Upstate New York has made this wine grape harvest one of the best in recent memory providing above average temperatures, which allowed the grapes to ripen and maintain excellent integrity.

WINE BACKGROUND: Delighting in the versatility of the Riesling grape, our winemakers created this fun, lighthearted, off-dry, carbonated bubbly for everyday enjoyment.

BLENDING INFORMATION: 100% Riesling, stainless steel fermentation

ACIDITY: 7.2g/L **pH:** 3.2 **R.S.:** 1.25% **ALC BY VOL:** 11.9%

BOTTLING DATE: 8/10/16 **FACILITY:** East Coast Crush & Co-Pack, Naples, NY

TOTAL PRODUCTION: 600 cases **RELEASE DATE:** August 2016

WINEMAKING NOTES: All phases of winemaking were made to our specifications at ECC in Naples. Fermented to dryness, the wine was racked and blended with an addition of 2% sugar. Before bottling it was pad filtered, carbonation was achieved with CO₂ and gold screw cap was applied.

TASTING NOTES: Bubbles make everything better! In the glass, the pretty pale yellow color charms us with light effervescence. Lightly fragrant notes of apple and flavors of Bosc pear upfront that fade to dried apricot and lime finish.

FOOD PAIRING: Enjoy a *Bellini cocktail* by adding peach slices or fresh berries.

Pair with your favorite cheeses, prosciutto, warm roasted nuts and fresh fruit, or live it up with a smorgasbord of sushi.

