



## BUBBLE RIESLING (non-vintage)

**APPELLATION:** Seneca Lake, Finger Lakes

**VINEYARDS:** Atwater North Block 7 (2/3) & East West (1/3)

**HARVEST DATE/BRUX:** October 13, 2017 Juice Brix: 19.2°

**GROWING CONDITIONS:** The 2017 winter was the most mild in the last four. A cool spring held back bud break (and potential frost damage) until May. These two factors combined to set the stage for a fruitful vintage. The GDD's (growing degree days) were close to average through June and July but dipped in August. Rainfall was above average right through the growing season which inevitably increased disease pressure and crop load. Thankfully, September and October were warmer and drier than average thus allowing the grapes more time to mature and develop flavor. 2017 pulled off the seldom seen scenario of high quality wine in a high yielding vintage.

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

**BLENDING INFORMATION:** 100% Riesling, stainless steel fermentation

**ACIDITY:** 6.6g/L **pH:** 3.05 **R.S.:** 1% **ALC BY VOL:** 11.5%

**BOTTLING DATE:** May 10, 2018 **FACILITY:** Lakewood Vineyards

**TOTAL PRODUCTION:** 445 cases **RELEASE DATE:** July 8, 2018

**WINEMAKING NOTES:** All phases of winemaking were made at our facility.

Fermented to dryness, the wine was racked and blended with an addition of 2% sugar. Before bottling it was pad filtered, carbonation was achieved at Lakewood with CO<sub>2</sub> and gold Stelvin® 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 with 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.

