

BUBBLE PINOT NOIR ROSÉ

NON-VINTAGE



APPELLATION: Finger Lakes **VINEYARDS:** Atwater Estate

WINE PROFILE

Harvest Date: September 21, 2018 **Harvest Brix:** 19.4°

Elevation: Clone:

Soil Type:

Blend: 95% Pinot Noir, 5% Blaufränkisch

Acidity: 7.0 g/L **pH:** 3.44

Residual Sugar: 0.3% **ABV:** 12.5%

Bottling Date: March 21, 2019 **Production:** 352 CASES

Wine Release Date: April 1, 2019

WINEMAKER'S NOTES

Machine harvested and crushed into bins for a 4 hour skin-contact soak and then pressed. The pale peach colored juice was cold settled, racked and inoculated with VIN13 yeast. After alcoholic fermentation was completed, the wine was racked and blended with 5% Blaufränkisch. Before bottling it was pad filtered, then force carbonated with CO₂ at Lakewood Vineyards

TASTING NOTES

This perfectly balanced rosé Pinot Noir bubbles forth with expressive notes of strawberry and a delicious dry, cranberry finish making an ideal aperitif.

FOOD PAIRING

Dry Rosé with bubbles brings a crisp, fun and tangy flavor profile to your table. Great with classic quiche Lorraine, light salads, smoked salmon, goat cheeses, dry salami, and fig spreads.

AWARDS

Double Gold, American Fine Wine Rosé Competition

