

2009 SPARKLING WINE

VINTAGE NOTES

Spring arrived early in 2009 with bud break beginning in early May. The summer months of June and July remained slightly warmer than average, and guided the grapes towards ripeness beautifully. While the August and September brought about wet conditions, grape development still remained on track with the help of diligent vineyard management. As heavier rainfall and cooler temperatures came into the region throughout late September and October, we harvested our grapes a bit early in order to retain control over the final outcomes of our wines. Wines from 2009 will be slightly lighter in body than warmer vintages (2008, 2010, 2012), and tend to be a little more acid-focused. These are wines that will age gracefully and are perfect compliments to foods of all kinds!

VINEYARD SITE

100% East side of Seneca Lake

WINEMAKING

Blend: 55% Pinot Noir & 45% Chardonnay

Harvest Date: 9/22/09

Harvest Brix: 18.9°

TASTING NOTES & FOOD PAIRING

Elegant aromas of apple and white peach mingle with a slight nutty character. On the palate, this Sparkling Wine is vibrant and rich with hints of lemon and delicate floral notes. Try pairing this sparkler with grilled, herbed white fish, or a platter of green apples, sharp cheddar cheese and prosciutto.

