

2010 SPARKLING WINE

VINTAGE NOTES

The 2010 vintage was full of excitement, with record-breaking temperatures and an abundance of growing degree days (GDD)! Bud-break occurred earlier than usual with April's temperatures rising into the mid-80s. With the perfect balance of rain and heat, and our diligent efforts of fruit-thinning and leaf-pulling, our grapes remained clean and developed to full ripeness near perfectly. As one of the warmest vintages the Finger Lakes had seen in nearly 40 years, the wines respond with beautiful fruit-focused concentration and strong depth and weight.

VINEYARD SITE

100% East side of Seneca Lake

WINEMAKING

Blend: 55% Pinot Noir & 45% Chardonnay
Harvest Date: 9/2/10 Harvest Brix: 21.7°
Total Acidity: 7.8 g/L pH: 3.05
Alcohol: 13.3% Residual Sugar: 0.2%
Cases Produced: 208

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.

