

# 2011 BRUT SPARKLING WINE

## VINTAGE NOTES

The spring of 2011, and the beginning of our growing season started quite wet, but the months ahead remained warm and relatively dry. This balance in the weather patterns created great growing conditions for our grapes, with a decent amount of rain and cautiously warm temperatures, the grapes grew and developed near perfectly. With the increase in rainfall during September came the challenge of harvesting before the grapes took on too much water - which we conquered! Wines from the 2011 vintage are graceful, balanced, and bursting with bright acidity.

## VINEYARD SITE

100% East side of Seneca Lake

## WINEMAKING

Blend: 66 % Pinot Noir & 34% Chardonnay

Dosage: Chardonnay

Harvest Date: 9/12/11      Harvest Brix: 19.0° & 17.4°

Total Acidity: 10.1 g/L      pH: 3.11

Alcohol: 13.3%      Residual Sugar: 0.2%

Cases Produced: 234

## 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.