

2011 BOLLICINI

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: 34% Cayuga, 9% Chardonnay, 17% Pinot Noir,
29% Pinot Grigio & 11% Gewurztraminer

Total Acidity: 7.05 g/L

pH: 3.21

Alcohol: 13.6%

Cases Produced: 290

TASTING NOTES & FOOD PAIRING

Our Bollicini is our version of the famed Italian Prosecco - fun, fresh and sparkling! Bright citrus and tropical notes tickle the nose, leading to a slightly floral character on the palate with green and yellow apple. Try pairing this sparkler with prosciutto or other cured meats, or even with a lemon tart dessert!



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