

# 2013 Bollicini

## **VINTAGE NOTES**

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

#### VINEYARD SITE

100% East side of Seneca Lake

## **WINEMAKING**

Blend: 47% Cayuga, 35% Damiani Sparkling Wine, 16%

Chardonnay, 2% Pinot Meunier

Total Acidity: 9.3 g/L pH: 3.19

Alcohol: 11.2% Cases Produced: 399

Residual Sugar: 1.85%

### TASTING NOTES & FOOD PAIRING

Our Bollicini is our version of the famed Italian Prosecco - fun, fresh and sparkling! The 2013 vintage is bursting with bright ripe citrus and tropical fruit notes with a generous full mouthfeel and a lingering floral finish. Try pairing this sparkler with prosciutto or other cured meats, or even with a lemon tart dessert.