

2014 BOLLICINI

VINTAGE NOTES

Ever so gently, the spring of 2014 tip-toed in with a very enthusiastic welcome from both grapegrowers and the vines themselves. The long and harsh winter - both in terms of temperatures and snowfall - reduced the potential crop yields early in the season. With fewer initial clusters, vines were able to deliver a more focused flow of energy and nutrients to the remaining ripening fruit. The Finger Lakes saw spring and summer days with temperatures regularly vacillating from cool to hot with intermittent showers, creating constant shifts and activity in the vineyards as our grapes inched towards maturity. Each hand-harvested vineyard brought fruit to our winemakers that demonstrated playful acidity, promising flavors, and tremendous quality.

VINEYARD SITE

100% East side of Seneca Lake

WINEMAKING

Blend: 43% Cayuga, 40% Damiani Sparkling Cuvée (Pinot Noir, Chardonnay, Pinot Meunier), & 17% Chardonnay

Hand-harvested

Hand-sorted

Brix at Harvest: Average of 19°

Total Acidity: 8.1 g/L

pH: 3.24

Alcohol: 12%

Cases Produced: 434

Residual Sugar: 1.85%

TASTING NOTES

Our Bollicini is our version of the famed Italian Prosecco - fun, fresh and sparkling! Apricot and peach mingle with light florality on the nose. The palate is round and soft, offering notes of citrus, pear, and red apple skin. Beads are concentrated and deliver mouth-watering freshness and lively acidity.