

2015 BOLLICINI

VINTAGE NOTES

Yet again the Finger Lakes experienced another very harsh winter in 2015. Two harsh winters in a row caused lots of bud death and vine damage, but as always, lower yields equal improved fruit quality. In spite of the harsh winter we were graced with a growing season that started out cool and wet but finished with a healthy showing of sun and heat. Harvest kicked off at the usual time with lots of sun and was temperate with not much rain. All in all it was a good harvest and though yields were down between 20-40% on nearly every varietal the result was exceptional quality, complex fruit across the board. Expect lush, rich, voluptuous wines from this vintage!

VINEYARD SITE

100% East side of Seneca Lake

WINEMAKING

Blend: 59% Cayuga, 24% Damiani Sparkling Cuvée (34% Pinot Noir & 66% Chardonnay), 9% Chardonnay & 8% Pinot Meunier

Hand-harvested

Hand-sorted

Brix at Harvest: Average of 19°

Total Acidity: 7.9 g/L

pH: 2.94

Alcohol: 12%

Bottled to Tirage: 5/8/16

Disgorged 8/25/16

Cases Produced: 691

Residual Sugar: 1.5%

TASTING NOTES

Bollicini is our version of the famed Italian Prosecco. The 2015 vintage is bursting with bright ripe citrus and tropical fruit notes with a generous full mouthfeel and a lingering floral finish. Perfect for Sunday brunch, or an aperitif before dinner, try pairing Bollicini with soft cheeses, fresh berries, or Italian panettone.

