**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  
Alcohol: 13.3%  
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. Champagne styled sparkling wines are surprisingly versatile food wines, pairing nicely with fishes, meats, cheeses and nuts. Classically paired with oysters on the half shell or caviar, try our 2011 Brut with rich creamy sauces, sautéed scallops, poached lobster, or smoked salmon.