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.