

2012 BRUT SPARKLING WINE



VINTAGE NOTES

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little intervention. These wines from the 2012 vintage are beautifully balanced with bright acidity and fresh fruit flavors.

VINEYARD SITE

100% East side of Seneca Lake

WINEMAKING

Blend: 62.5% Chardonnay, 37.5% Pinot Noir
Dosage: Chardonnay

Dosage TA: 2g/L	Harvest Brix: 19.0° & 17.4°
Harvest Date: 8/27 - 9/1/2012	pH: 2.99
Total Acidity: 10.8 g/L	Residual Sugar: 0.2%
Alcohol: 13.3%	Bottling Date: 3/12/2013
Cases Produced: 183	Disgorged in Small Batches

TASTING NOTES & FOOD PAIRING

Our classic methode champenoise Brut has been aged on the lees for six years and dosaged with sparkling Chardonnay to keep this bottling bright and lively. A blend of 63% Chardonnay and 37% Pinot Noir, pair this a variety of foods from oysters on the half shell to lemon poppy seed cake and everything in between, including - but certainly not limited to - special occasions.

DRINK WINDOW

Drink Now - 2022+

SERVING TEMP.:

39-46°F