

2013



BLANC de NOIR

MÉTHODE CHAMPENOISE

The pinnacle of our obsession with sparkling wines culminates with our Brut series. Our Blanc de Noir is lush and full and will bring you and your palate effervescent joy!

- ◆ Seneca & Cayuga Lakes
- ◆ Hand harvested: 8/22 - 9/2/2013
- ◆ Aged en tirage 9 years

100% Pinot Noir

Tank fermented, aged on lees for 5 months, tirage bottled March 26 2014, aged en tirage for 9 years, riddled and disgorged May 2023

Produced Méthode Champenoise

Hand Harvested	Hand Sorted
Brix: 19.0°, 19.4°	RS: 0.0%
pH: 3.14	TA: 10.2 g/L
	ABV: 11.2%

Unfined

Sterile filtered at tirage

Tirage Bottled: 3/24/2014 Hand Disgorged 5/2023

Cases Produced: 34

Celebrating the unique microclimate and dramatic landscape that is New York's Finger Lakes, we produce wines of sensuous complexity, showing distinct character and expression of the land.

