

Sparkling Chardonnay



Price: \$18.95

Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 0.5%

Alcohol: 11%

Varieties: Chardonnay (100%)

Winemaking/Ferment notes: Our Sparkling Chardonnay is bottle fermented using the Methode Champenoise (CHAMP-ANN-WAH.) The wine displays aromas of peaches, green apples, and butterscotch. This wine's medium acidity leads to a perfectly delicate crisp finish.

Cases: 30+

pH: 3.14

TA: 8.1 g/L

Vineyard(s): Apple Tree Farms

Award(s): NY Wine & Food Classic 2010 - Bronze; International Eastern 2010 & 2009 - Bronze; Finger Lakes 2009 - Silver

Food pairing(s): Shrimp etouffee