



SOUTH SHORE WINE COMPANY

Sparkling Pinot Noir



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 0%

Alcohol: 12%

Varieties: Pinot Noir (100%)

Winemaking/Ferment notes: This wine is bottle fermented using the Méthode Champenoise (traditional method). On the palate of our Sparkling Pinot Noir you will find concentrated fruit of black cherry and ripe plum. This wine's medium acidity leads to a perfectly balanced dry and fragrant finish.

Cellaring potential: 1-3 years

pH: 3.20

TA: 7.10 g/L

Vineyards: Fero Vineyards

Harvest Dates: 10/5/19

Food pairing(s): Lamb loin chops; Garlic prime rib; Grilled Portobello Mushrooms

Dietary notes: Vegan, Gluten-free

Date Edited: 09/28/2022



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