



SOUTH SHORE WINE COMPANY

Sparkling Pinot Noir



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 0%

Alcohol: 12%

Varieties: Pinot Noir (100%)

Winemaking/Ferment notes: 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. The wine is bottle fermented using the Méthode Champenoise (traditional method).

Cellaring potential: Best consumed young

pH: 3.20

TA: 7.1 g/L

Vineyards: Fero Vineyards

Harvest Dates: 10/5/19

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

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