



Sparkling Pinot Noir



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 0.1%

Alcohol: 11.5%

Varieties: Pinot Noir (100%)

Winemaking 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 Methode Champenoise (CHAMP-ANN-WAH)

Cases: 173

pH: 3.35

TA: 7.50 g/L

Vineyard(s): Fero Vineyards

Harvest Date: 9/19/16

Awards: 2018 Pennsylvania Farm Show - Bronze

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