South Shore Vine Company

SOUTH SHORE WINE COMPANY

Sparkling Riesling



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 1%

Alcohol: 12%

Varieties: Riesling (100%)

Winemaking/Ferment notes: Our Sparkling Riesling is bottle fermented using the Méthode Champenoise (traditional method). This wine is a dry, medium-bodied sparkling Riesling brimming with lush fruit, bright acidity, and a snappy finish, with delicious notes of green apple and concentrated stone fruit on the palate

Cellaring potential: 1-2 years - Best consumed young

pH: 3.16

TA: 7.6 g/L

Vineyards: Moorhead Farms

Food pairing(s): Crisp apple wedges, soft, mild cheeses like wellripened Brie, toasted brioche, spicy ramen

Dietary Notes: Vegan, Gluten Free

Awards: PA Wine Excellence Top 10



Date Edited: 2/26/2024

SPARKLING RIESLING