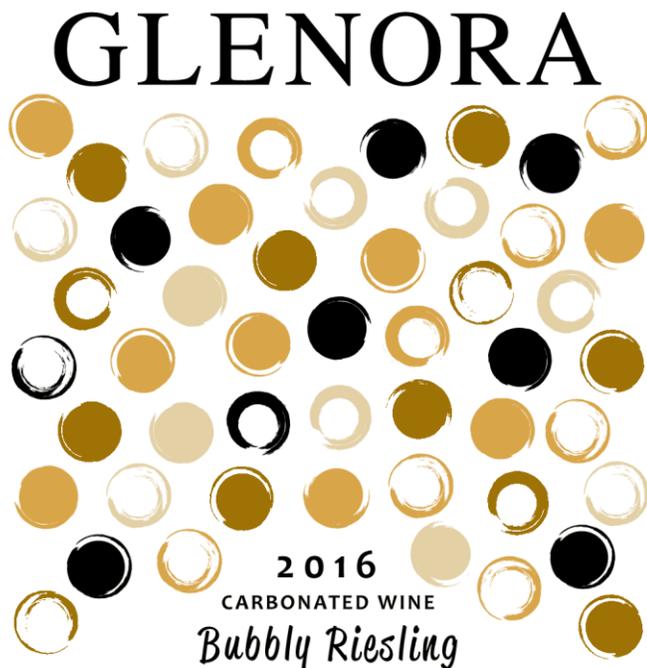


**GLENORA**  
FINGER LAKES CARBONATED WINE

*Bubbly Series*

# Bubbly Riesling 2016

REFRESHING • EFFERVESCENT • AROMATIC



## SPECS

APPELLATION | Finger Lakes, NY

VARIETAL COMPOSITION | 100% Riesling

HARVEST DATES | October 6, 2016

CASES PRODUCED | 165

RESIDUAL SUGAR | 3.5%

TOTAL ACIDITY | .56%

ALCOHOL | 9.5%

PH | 3.08

### BUBBLY SERIES FORCE CARBONATION PROCESS

The bubbles in our Bubbly Series are created by using a force carbonation system. Once fermentation is completed, the wine is filtered and put into a specialized tank that can hold pressure, which is needed for the addition of CO<sub>2</sub>. CO<sub>2</sub> is added via a special carbonation "stone," which diffuses the CO<sub>2</sub> into very tiny bubbles. This process takes about 3 days. The wine is then bottled with a special filler that retains the CO<sub>2</sub>, then is labeled.

THIS RIESLING IS:

