

## 2014 Brut *Méthode Champenoise*

### TASTING NOTES

Elegant yeast and delicate fruit flavors delightfully intermingle in the 2014 Brut sparkling wine from Glenora Wine Cellars. The grapes were all grown around Seneca Lake and the wine offers delicate strawberry and elegant apple flavors. This sparkling wine was filled into tirage for the secondary fermentation during the summer of 2015, producing a profusion of tiny bubbles that explode to the surface upon opening the bottle. The moderate dosage adds luscious creaminess and a lingering finish.

### VINEYARD LOCATIONS

79% Pinot Noir-Glenora Farms-*West side of Seneca Lake*  
1% Chardonnay-Dalrymple Farms-*East side of Seneca Lake*  
10% Chardonnay-Norbud Farms-*East side of Seneca Lake*  
10% Chardonnay-Glenora Farms-*West side of Seneca Lake*

### FERMENTATION DATA

Yeasts: DV10 | Temperature: Avg. 64F  
Length: 14 days

### WINERY HISTORY

The first winery on Seneca Lake and a pioneer of New York's Finger Lakes wine region. Located just 8 miles north of Watkins Glen, New York, Glenora Wine Cellars is widely known for its warm hospitality and magnificent lakeside setting, and is also home to a 30 room Inn and a fine dining restaurant. Since 1977, Glenora Wine Cellars has received numerous national and international awards and has hosted thousands of visitors.



APPELLATION | Finger Lakes

VARIETAL COMPOSITION | 79% Pinot Noir and 21% Chardonnay

HARVEST DATE | September 17<sup>th</sup>, 2014

CASES PRODUCED | 490

RESIDUAL SUGAR | 1.3%

TOTAL ACIDITY | 0.79%

ALCOHOL | 12%

PH | 3.36

TIRAGE | August 20<sup>th</sup>, 2015

DISGORGED | August 2021