

2013 Brut *Méthode Champenoise*

TASTING NOTES

Elegant yeast and delicate fruit delightfully intermingle in the 2013 Brut sparkling wine from Glenora Wine Cellars. The grapes were grown during the cool 2013 vintage near Seneca Lake, Producing delicate strawberry and elegant apple flavors. This sparkling wine has filled into tirage for the secondary fermentation during the summer of 2014, producing a profusion of tiny bubbles that explode to the surface upon opening the bottle. A moderate dosage of 1.2% provides a clean, crisp balance on the palate. The blend is a classically proportioned at 76% Pinot Noir, 24% Chardonnay and the moderate dosage adds luscious creaminess.

VINEYARD LOCATIONS

65% Glenora Farms- *West side of Seneca Lake*
15% Toro Run Vineyard- *West side of Cayuga Lake*
12% Dalrymple Farms- *East side of Seneca Lake*
8% Welliver North - *East 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 | 76% Pinot Noir and
24% Chardonnay

HARVEST DATES | September 9th, 2013

CASES PRODUCED | 541

RESIDUAL SUGAR | 1.2%

TOTAL ACIDITY | 0.69%

ALCOHOL | 12%

PH | 3.29

TIRAGE | August 26th, 2014

DIGORGED | December 22nd, 2017