

Non-Vintage Brut

Fermented in the Bottle

TASTING NOTES

The Glenora Brut Champagne is a rich and elegant accompaniment to any festive occasion. Delicate fruit and fine yeasty flavors accompany a full body and crisp acidity. Bottle fermentation provides lively effervescence. This fine Sparkling Wine, which finished semi-dry, continues a history of winemaking excellence at Glenora.

VINEYARD COMPOSITION

78% Tom Hunt (Cayuga)

(West Side, Cayuga Lake)

22% Glenora Farms (Chardonnay)

(West Side, Seneca Lake)

FERMENTATION DATA

Yeast: Epernay II (Cayuga) & CY3079
(Chardonnay) | Temperature 63 F

Length: 13 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 | 78% Cayuga & 22% Chardonnay

CASES PRODUCED | 700 per year

RESIDUAL SUGAR | 1.45%

TOTAL ACIDITY | 0.62%

ALCOHOL | 12%

PH | 3.30