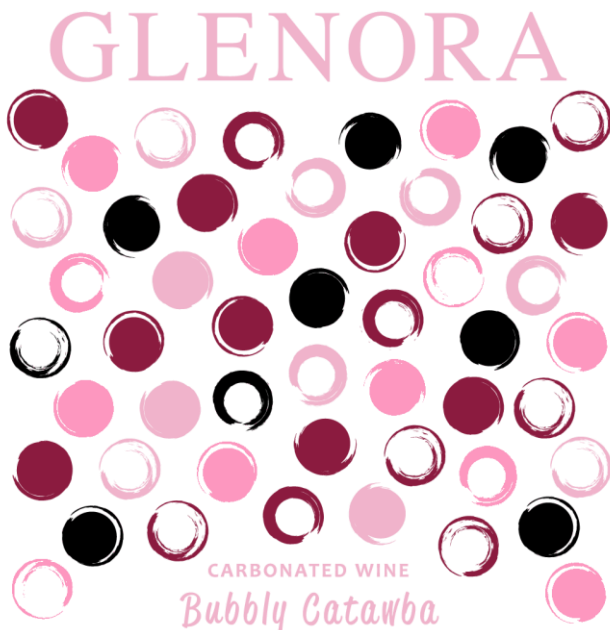


**GLENORA**  
FINGER LAKES CARBONATED WINE

*Bubbly Series*

# *Bubbly Catawba*

FRUITY • FIZZY • FUN



## SPECS

APPELLATION | Finger Lakes, NY

VARIETAL COMPOSITION | 93% Catawba, 7% Vincent

HARVEST DATES | October 19 & 20, 2016

CASES PRODUCED | 186

RESIDUAL SUGAR | 8.5%

TOTAL ACIDITY | 0.75%

ALCOHOL | 11%

PH | 3.12

### **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.

