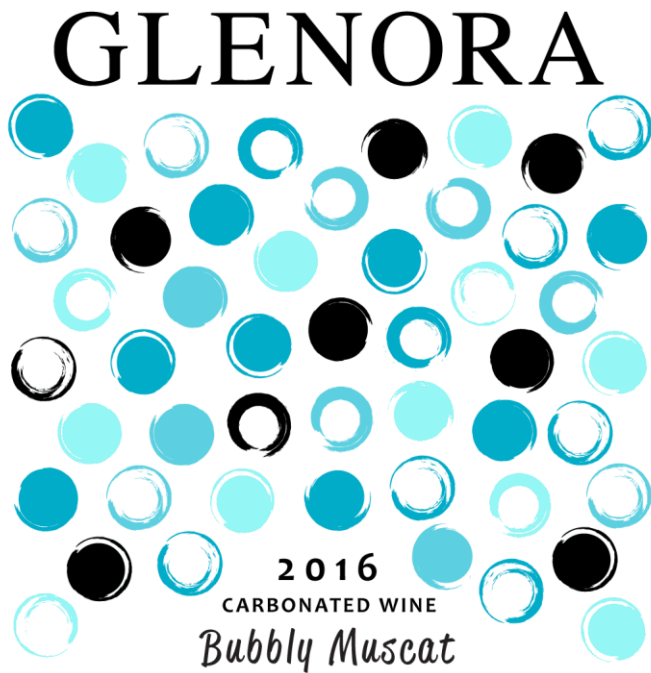


GLENORA
FINGER LAKES CARBONATED WINE

Bubbly Series

Bubbly Muscat 2016

BRIGHT • LIVELY • FRESH



SPECS

APPELLATION | Finger Lakes, NY

VARIETAL COMPOSITION | 100% Valvin Muscat

HARVEST DATES | September 22, 2016

CASES PRODUCED | 270

RESIDUAL SUGAR | 5.4%

TOTAL ACIDITY | .68%

ALCOHOL | 9.5%

PH | 3.35

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 CO₂. CO₂ is added via a special carbonation "stone," which diffuses the CO₂ into very tiny bubbles. This process takes about 3 days. The wine is then bottle with a special filler that retains the CO₂, then is labeled.

