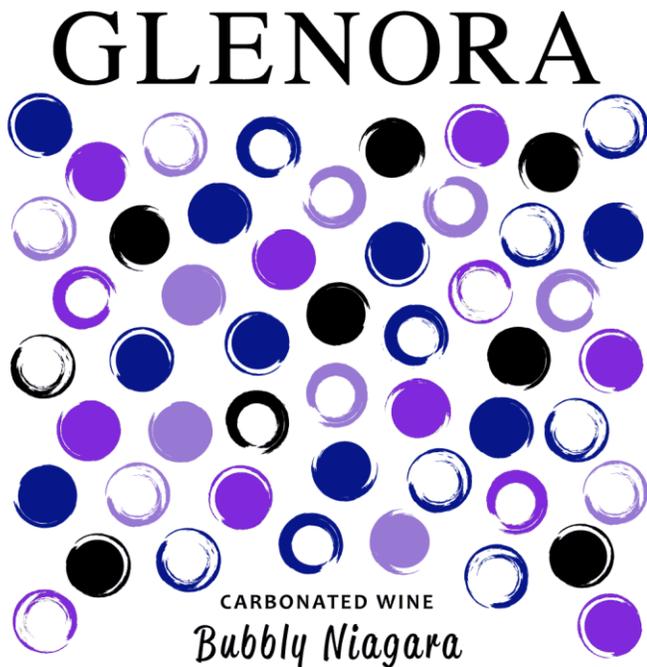


GLENORA
FINGER LAKES CARBONATED WINE

Bubbly Series

Bubbly Niagara

JUICY • VIVACIOUS • GRAPEY



SPECS

APPELLATION | Finger Lakes, NY

VARIETAL COMPOSITION | 100% Niagara

HARVEST DATES | September 15, 2016

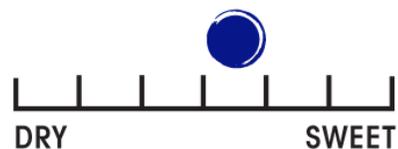
CASES PRODUCED | 170

RESIDUAL SUGAR | 7.5%

TOTAL ACIDITY | .47%

ALCOHOL | 11%

PH | 3.17



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 bottled with a special filler that retains the CO₂, then is labeled.