

BRUT



ORIGIN Finger Lakes
VINTAGE NV
COLOR White
WINE TYPE Sparkling wine

TASTING NOTE

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.

PRODUCER

A pioneer in the renaissance of the Finger Lakes wine industry, Glenora Wine Cellars has been producing award-winning Finger Lakes wines for over 40 years with a focus on sparkling wine and Riesling. Established in 1977, Glenora Wine Cellars was the first winery to open on Seneca Lake. Today, in addition to the winery and tasting room, the beautifully-groomed 40-acre estate offers the Inn at Glenora Wine Cellars, with 30 rooms overlooking the vineyards and Seneca Lake, and Veraisons Restaurant, offering regional cuisine, year round.

VINEYARD INFORMATION

78% Tom Hunt (Cayuga) (West Side, Cayuga Lake) 22% Glenora Farms (Chardonnay) (West Side, Seneca Lake)

ALCOHOL

12%

TOTAL ACIDITY

0.62 g/l (Tartaric)

RESIDUAL SUGAR

1.45 g/l

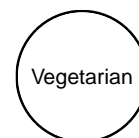
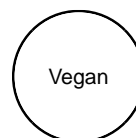
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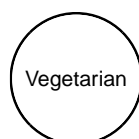
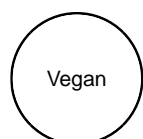
BLEND

22% Chardonnay, 78% Cayuga White

HIGHLIGHTS



CERTIFICATIONS



AWARDS



BOTTLE

SIZE 75cl

CASE

BOTTLES 12

