



2019 BRUT MÉTHODE CHAMPENOISE



VARIETAL COMPOSITION	Pinot Noir 100%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven	
HARVEST	August 19, 2022	
	Tonnage: 2.2	Brix: 19.3°
TECHNICAL DATA	ABV: 11.4%	RS: 1.4%
	TA: 7.5 g/L	Ph: 3.14
COOPERAGE	Stainless Steel - No Oak	
PRODUCTION	150 Cases	

TASTING NOTES

This young sparkling wine has plentiful aromas of jasmine, lilac and strawberry cream. On the palate, bright acidity along with notes of under-ripe green strawberry and tangerine wash over your palate. Notes of grapefruit and minerality create a juicy yet cleansing finish.

PAIRING NOTES

Bubbly is versatile and can pair with most any occasion or fare. Our favorite moment for this wine is gathered with family and friends enjoying the chaos and beauty of the holidays and indulging in some nostalgic sweets.

Preferred Dish: Italian Ricotta Cheesecake

WINEMAKING NOTES

Being a nouveau wine, (*harvested and released in the same year*) this product was only in production for a few months. It underwent a quick and clean fermentation in Stainless Steel. It was then transferred to a pressurized tank to undergo carbonation and was bottled by hand in-house.

VINTAGE NOTES

The 2022 season was a great year that started with an early bud break, giving us a long growing season. After the early start we did have some cold weather that slowed things down but the sunny hot days finally arrived and led to good fruit maturity and sugar development, while retaining decent acid content and structure.