2021

Méthode Ancestral Vignoles

We believe this is the first of its kind ever created from Vignoles. Our méthode ancestral Vignoles takes it's inspiration from the very first sparkling wines produced.

The fruit for our pét nat sparkler comes from our Silvernail vineyard located on the eastern slopes of Keuka lake. At a lower altitude and thus a warmer microclimate, our Vignoles achieve a ripeness that produces fruit on the tropical spectrum. Our 100% estate-grown Vignoles is hand-harvested, de-stemmed and gently pressed. We fermented in stainless steel at very low temperatures for 4-6 weeks. We arrested the fermentation prior to going dry and bottled the wines with just enough yeast and sugar to sparkle up this ridiculously fun wine. No disgorgement or dosage. Vegan friendly.

Soft, leesy character with brioche and explosive tropical fruit. Drink immediately with breakfast, lunch, or dinner.

Technical Data

Harvested	September 9, 2020 @ 21.1°
pH	3.12
Total Acidity	10.6 g/L
Residual Sugar	15.6 g/L
Alcohol	11.1% ABV
Production	166 Cases