

EMPIRE ESTATE BRUT ROSÉ NV

THE NEW YORK FINGER LAKES

The Finger Lakes region of upstate New York has a long, storied history of grape-growing and winemaking, but its sparkling wine production in the late-1800s is what initially put the area on the world's wine map. With vineyards planted on mineral-rich soils, on slopes that hug the glacially-carved lakes, and a cool climate similar to many of the finest Old World wine regions, the Finger Lakes is an ideal terroir for making world-class sparkling wines.

VINIFICATION

Harvest occurs throughout the months of September & October, with pick dates scheduled when grapes reach optimal flavor ripeness, while the coolness of the season preserves their freshness. Vineyard sites are farmed sustainably, on a variety of mineral-rich soils to add complexity to the resulting wine - among the soil types are: limestone & shale, shale & gravel, and shale & clay. Each vineyard site is picked and vinified entirely separately to best bring out individual character; from cold soaking decisions, to fermentation style, to aging in a combination of stainless steel and neutral oak. The Traditional Method is used for the wine's secondary fermentation, and after resting through winter and spring, the wine is bottled in early summer.

TASTING NOTES

A vibrant rose-pink color with a persistent mousse, on the nose this sparkling wine displays fruit tones of red cherry, raspberry, & baked lemon, notes of toasted brioche, and racy mineral aromas of gravel & limestone. Refined bubbles and a brisk acidity hit the palate, followed by flavors of strawberry & lemon cream, orange blossom & stone fruit, all leading to a long, mineral finish.

TECHNICAL DATA

Grapes: 95% Riesling, 5% Pinot Noir

Alcohol: 12.0% pH: 3.05

TA: 7g/L RS: 8g/L

