



## *Chardonnay Champagne*

### **Grapes**

*Chardonnay* 100% (New York State)

**Vinification.** Pleasant Valley Wine Company,  
Hammondsport, NY

**Fermentation.** In bottle (secondary)

**Residual sugar.** 2.0%

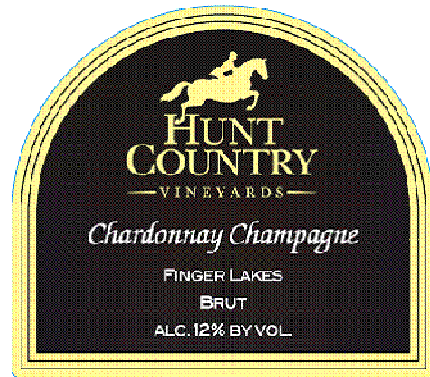
**Alcohol.** 12%

**Total acidity.** 6.3 g/L

**pH.** 3.7

**Bottled.** December 7, 2011

**Appellation.** Finger Lakes



### **Tasting Notes by Art Hunt.**

French Champagnes are produced principally from Chardonnay, Pinot Noir and Pinot Meunier grapes. Our lovely Chardonnay Champagne is crafted from 100% Chardonnay grapes grown entirely in New York State. The wine is fermented a second time in the bottle to produce carbonation.

This wine exhibits crisp apple flavors with touches of pears, a hint of sweetness and a smooth finish free of bitterness. Champagne is among the most versatile wines. It is a delicious aperitif, either on its own or to cleanse the palate, or with hors d'oeuvres. As many wine lovers are discovering, it also pairs beautifully with a very wide range of dishes, such as smoked salmon, shellfish, poultry, pork and a wide variety of cheeses.