



Chardonnay Champagne

Grapes.

Chardonnay 100% (New York State)

Vinification.

Pleasant Valley Wine Company,
Hammondsport, NY

Tirage. 2011

Fermentation. In bottle (secondary)

Residual sugar. 2.0%

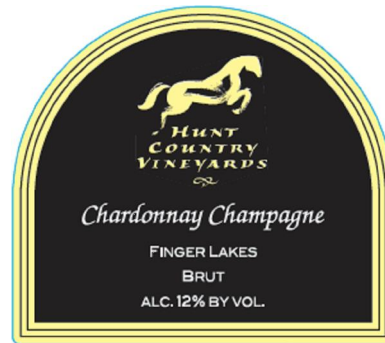
Alcohol. 12%

Total acidity. 6.3 g/L

pH. 3.7

Bottled. July 29, 2013

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.