

Glenora 2002 Brut

Methode Champenoise

Elegant yeast and delicate fruit delightfully intermingle in the 2002 Brut sparkling wine from Glenora Wine Cellars. The grapes were grown during the cool 2002 vintage near Seneca Lake, producing delicate strawberry and elegant apple flavors. This sparkling wine was filled into tirage for the secondary fermentation during the summer of 2003, producing a profusion of tiny bubbles that explode to the surface upon opening the bottle. The blend is classically proportioned at 54% Pinot Noir and 46% Chardonnay, and a moderate dosage adds luscious creaminess.



Appellation..... Finger Lakes, NY
 Harvest Dates..... October 4, 2002
 Varietal Composition..... 54% Pinot Noir, 46% Chardonnay
 Residual Sugar..... 1.30%
 Total Acidity..... 0.55%
 Alcohol..... 13%
 PH.....3.30
 Cases Produced.....992

Award Winning Wine: Wine Lovers International Consumer Judging-Double Gold
 Best of Appellation-Gold