

Osmote

*FLX Pet Nat*



Cayuga White is a French-American hybrid developed by Cornell University in the 1940s and is grown almost exclusively within the Finger Lakes region. These vines are trained on a high wire umbrella trellis where shoots are left to grow up from the cane then fall back down towards the middle of the row. The combination of grape variety and trellis style on well drained soils allow for sustainable viticulture with a minimum of vineyard sprays. The vineyard site is Budd Farm, located on the east side of Seneca Lake in the Finger Lakes region of New York state.

The grapes were harvested early in the season for maximum acid retention. Grapes were pressed gently in a horizontal press. The juice was fermented naturally with a pied de cuvée that was started in the vineyard to ensure that true vineyard yeasts drove the fermentation. Wine was bottled on October 1 to finish ferment under crown cap and to preserve natural carbonation. No sulfites were added at bottling. Bottles were disgorged on 12/17/18.

Grape varieties : Cayuga White

Vineyard age : 30+-year-old vines

Soil : Deep and well-drained soils of Howard gravelly loam

Alcohol : 9.3%

Acidity : TA: 8.1 g/l, PH: 2.96

Tasting notes :

Pale yellow color with a light mousse and fine bubbles. There are fresh peach and apple aromas. Flavors are bright and fruity with a hint of creamy yeast character. Perfectly refreshing and an expression of sparkling that could only come from the Finger Lakes.

