

Osmote

FLX Pet Nat

The vineyard site is Budd Farm, on the east side of Seneca Lake in the Finger Lakes region of New York state. 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

Soil Deep and well-drained soils of Howard gravelly loam

Alcohol 9.3%

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.

Banville

Wine Merchants

www.banvillewine.com



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