



N/V Lakeside Bubbly

Alcohol label %: 11.0 | pH: 3.6 | Residual Sugar (g/L): 36.0

Winemaking

As the first sparkling wine in the history of Adirondack Winery, the winemaking team had to approach this bubbly wine a bit differently than the popular line of fruity-infused still wines that are currently produced. The aspects of carbonation level, sweetness, foaming retention and the perfect hue of rose color from the blending wines all played an integral part in the months-long research and development of Lakeside Bubbly and subsequent releases. Being lighter in residual sugar than most of our semi-sweet wines helps the pronounced carbonation foam up in a glass and let the raspberry aroma and flavors shine.

Food Pairing

Best served well chilled and enjoyed by itself or with fruity or creamy desserts, this wine should be shared with loved ones at your next celebration!

