



# 2014 Brut

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**Alcohol label %: 13.0 | pH: 2.89 | Acidity (TA): 10.5 | Residual Sugar (g/L): 0.0 |  
Serving Temperature (°C): 39.0 | Drink starting in: 2022 | ending in: 2032**

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## Growing Conditions

Ever so gently the spring of 2014 tip-toed in with a very enthusiastic welcome, from both grape-growers and from the vines themselves. The long and harsh winter - both in terms of temperatures and snowfall - reduced the potential crop yields early in the season. With fewer initial clusters, vines were able to deliver a more focused flow of energy and nutrients to the remaining ripening fruit. The Finger Lakes saw spring and summer days with temperatures regularly vacillating from cool to hot with intermittent showers, creating constant shifts and activity in the vineyards as our grapes inched towards maturity. Each hand-harvested vineyard brought fruit to our winemakers that demonstrated playful acidity, promising flavors, and tremendous quality

## Aging

7 years lees aging.

## Palate

The latest addition to our sparkling Brut Méthode Champenoise family, the 2014 vintage has a scintillating and proud presence. This pale citrine, newly disgorged bubbly has a mouth-watering, opulent boulangerie aroma: lavish notes of fresh dough and baking bread with an undercurrent of tart Bramley apples. The palate is bright and vibrant features more pronounced tart apple and the most delicate hint of citrusy lemon zest. We're beyond proud to release yet another top notch Sparkling Wine to share with you