

# red tail ridge winery



## 2008 Blanc de Noirs, Estate Bubbles Finger Lakes, NY



### Viticulture

- Pommard & 667 clones
- Harvest Sept. 8<sup>th</sup>, 2008
- Red Tail Ridge Vineyard
- VSP trellis
- Shoot-thinned, leaf-pulled
- 1-2 cluster per shoot

### Wine Details

- pH: 3.12
- TA: 7.86 g/L
- RS: 0.9 g/L
- Hand riddled and disgorged
- 93 cases

### Winemaking

- 248 gallons Pinot Noir, 50% barrel aged and 50% ML
- 18 °C ferment temp
- 11 days to completion of base wine fermentation
- Tirage and bottle fermentation: May 28, 2010
- Disgorged May 13<sup>th</sup>, 2011
- DV10 yeast

### Tasting Notes

*Method* Champagne. Velvety, complex aromas of toasted macadamia nuts, orange essence and fresh red fruit. Concentrated orange, lemon and citrus peel on the palate with traces of brioche and vanilla accompanied by a lovely splash of acidity in the finish. Tiny, soft bubbles.

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846 State Route 14, Penn Yan, NY 14527  
(315)536-4580, [www.redtailridgewinery.com](http://www.redtailridgewinery.com)