

Milea Vineyard Tasting Notes

Product: Proceedo Sparkling Rose'

Vintage: Fruit sourced in 2019 (product label is Non-Vintage)

Rose' Varieties (Merlot, Blaufrankish, Cabernet Franc, Cabernet Sauvignon, Petit Verdot, Vidal)

Fruit Source: Sannino Bueno Vista (LI), Reilly Cellars LI, Double A Vineyards (Lake Erie NY)

AVA: New York

pH 3.44

Total Acidity 8 g/L

Preceptive Acidity: smooth and round

Sweetness: dry R.S. 0.0%

Nose: white cherry, peach

Color: pale rose'

Alcohol: 11 %

Carbonation: Forced carbonation 2-3 atmosphere

Tasting: This sparkling Rose' is round with nice white cherry and peach flavors with light effervescence.





GOLD SEAL™

BLANC DE BLANCS

NEW YORK STATE

Champagne

A Charles Fournier Special Selection

New York State grown, produced and aged in Hammondsport, New York at a family-owned winery

A truly premium wine having won top awards in international competitions in Europe, California and New York

Made in the classic French tradition, a special cuvee made solely from delicate white grapes. Naturally fermented in the bottle and then carefully aged to ensure a finer bubble and a superior champagne

A blend of Cayuga, Aurore and Seyval grape varieties

Exceptionally dry, delicate bouquet and clean fresh finish

0.5% rs. 12% alc by vol.

**The Great American International
Wine Competition 2019
Silver Medal Winner:
Gold Seal Blanc De Blancs Champagne
Charles Fournier
Special Selection**



2013 Brut *Méthode Champenoise*

TASTING NOTES

Elegant yeast and delicate fruit delightfully intermingle in the 2013 Brut sparkling wine from Glenora Wine Cellars. The grapes were grown during the cool 2013 vintage near Seneca Lake, Producing delicate strawberry and elegant apple flavors. This sparkling wine has filled into tirage for the secondary fermentation during the summer of 2014, producing a profusion of tiny bubbles that explode to the surface upon opening the bottle. A moderate dosage of 1.2% provides a clean, crisp balance on the palate. The blend is a classically proportioned at 76% Pinot Noir, 24% Chardonnay and the moderate dosage adds luscious creaminess.

VINEYARD LOCATIONS

61% Pinot Noir-Glenora Farms-*West side of Seneca Lake*
15% Pinot Noir-Toro Run Vineyard-*West side of Cayuga Lake*
12% Chardonnay-Dalrymple Farms-*East side of Seneca Lake*
8% Chardonnay-Welliver North-*East side of Seneca Lake*
4% Chardonnay-Glenora Farms-*West side of Seneca Lake*

FERMENTATION DATA

Yeasts: DV10 | Temperature: Avg. 64F
Length: 14 days

WINERY HISTORY

The first winery on Seneca Lake and a pioneer of New York's Finger Lakes wine region. Located just 8 miles north of Watkins Glen, New York, Glenora Wine Cellars is widely known for its warm hospitality and magnificent lakeside setting, and is also home to a 30 room Inn and a fine dining restaurant. Since 1977, Glenora Wine Cellars has received numerous national and international awards and has hosted thousands of visitors.



APPELLATION | Finger Lakes

VARIETAL COMPOSITION | 76% Pinot Noir and 24% Chardonnay

HARVEST DATE | September 9th, 2013

CASES PRODUCED | 541

RESIDUAL SUGAR | 1.2%

TOTAL ACIDITY | 0.69%

ALCOHOL | 12%

PH | 3.29

TIRAGE | August 26th, 2014



2016 BLANC DE NOIRS

Since 1985 our méthode champenoise wines receive the utmost care from hand harvesting to a minimum of four years aging in bottle in our historic underground cellar. We were the first Finger Lakes producer to make a méthode champenoise sparkling wine with vinifera grapes.



ACCOLADES

VARIETY:	75% Pinot Meunier, 25% Pinot Noir.
VINEYARD:	100% Keuka Estate.
VINIFICATION:	Whole Cluster Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Only Cuvée Press Used.
ÉLEVAGE:	Méthode Champenoise. 4 Years Minimum.
DRYNESS:	Dry. 0.8% Residual Sugar.
ANALYSIS:	11.9% Alc, 8.47 g/L TA, 8 g/L RS, 2.98 pH.
PRODUCTION:	140 Cases.

METHOD

The grapes were hand-picked into small 40kg crates with careful bunch selection in the vineyard. The whole cluster grapes were immediately pressed. From harvest to pressing, extreme care is used in handling the grapes to avoid any excessive crushing or bruising. Only the first most delicate pressing, called the Cuvée, is used. The base wine was bottled the following Spring after harvest.

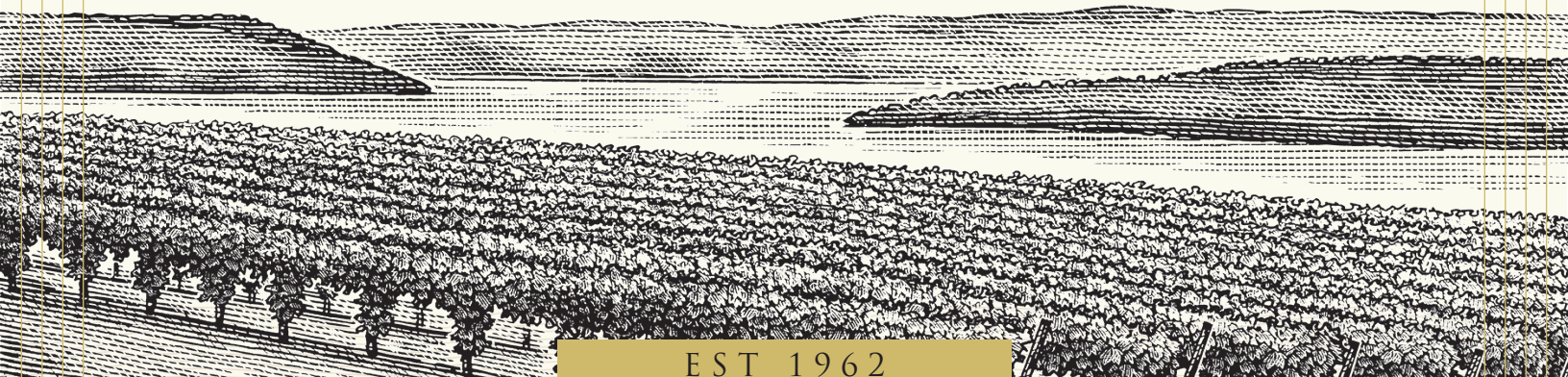
Secondary fermentation took place in bottle as per the traditional Méthode Champenoise. The wine was left in bottle with the lees for a minimum of 4 years in the underground cellar at Chateau Frank. Each bottle is individually disgorged, corked, crowned, and labeled by hand. The month of disgorgement is listed on the back of each bottle.

VINEYARD

The grapes for our sparkling wines are located on separate plots on our Keuka Estate vineyards. These vineyards were planted by Willy Frank in 1980 with the sole purpose of producing sparkling wines.

THE WINE

Delicate aromas of freshly baked bread, Asian pear, green apple, white flowers, and fresh strawberry. Leading with a fine mousse, the mouthfeel is fruity and profound with mineral notes, creaminess, strawberry, and pineapple. Long crisp apple finish.



EST 1962

DR. KONSTANTIN FRANK WINERY

9749 MIDDLE ROAD, HAMMONDSPORT, NY 14840 WWW.DRFRANKWINES.COM



2014 Cuvee, (Sparkling Wine)

North Fork of Long Island

100% Pinot Noir



Pale gold



Granny smith apple



Extra brut, (dry) flavours of tart white and red cherry and a hint of lime zest



Winemaker Eric Fry/ Thomas Spotteck

ABV: 12%

Harvested: Pinot Noir is one of the earliest grapes to harvest on the North Fork, we tend to see this grapes come in late August or early September.

Fermentation: Methode Traditionelle aged on lees for four years

Bottling Date: May 2015

Production: 240 cases