



V
New York State

Vintage: NV

Type: White,
Sparkling

Varietal:
100% Vidal Blanc

Acid: 8.7 g/L

pH: 3.30

Residual Sugar: 0%

Alcohol: 9.6%

Tasting Notes:

Bright and crisp with a refreshing bubble.
Aromas of peach, melon, kiwi, and citrus.

Winemaker Notes:

Inspired by Vinho Verde, a Portuguese wine style that emphasizes bright acidity and light effervescence. This wine was made from Vidal Blanc grapes that were harvested and processed about two weeks before they would have reached maturity. This early picking was done to preserve bright acidity and limit the potential alcohol of the finished product. Prior to packaging, the wine was lightly carbonated in order to emulate the Vinho Verde style.

Food Pairing:

Shellfish, green salads, base for white sangria