

BREEDE RIVER VALLEY | WORCESTER

Alcohol: 11.08%

Residual Sugar: 9.09 g/l

Acid: 7.43 g/l

PH: 3.32

Winemaker Notes: Grown, produced, and bottled by a family-owned vineyard in Charmat method. Crushed, settled, and racked. Inoculated with french yeast and cold-fermented at 53.6 - 55.4° F. Chardonnay component was fermented with Hungarian oak. Racked and kept on fine lees for eight months. Pinot Noir component is fermented separately in stainless steel tanks and blended before bottling.

Inside the bottle: Tight, sophisticated bubbles that deliver bursts of sunshine, twinkles, and freshness. White rose petals and crisp apple-cherry pie with a little frosting on top. Enjoy your Pop!







