



## Sparklin' Diamond

*Estate Grown; Finger Lakes AVA*

Diamond is a well-balanced native that we take pride in growing. This is the first "sparkling" wine that we have produced and are extremely

happy with the result. A balanced, easy drinking wine with good fruit and a smooth finish.

*"This native variety gem has a lovely honeyed pear and tropical fruit aroma. The taste is sweet and fruity and ends on a refreshing apple note. It is a romantic wine, perfect to bring to a picnic or sip by a roaring fire. Cheese and fruit are great companions for this bright-flavored effervescent wine."*

### WINEMAKING NOTES

**Bottling date:** 05/21/2021

**Cases bottled:** 495

**Fermentation:** Stainless Steel

**Yeast:** Varies

**Alcohol by volume:** 9.5%

**Labeled alcohol:** 10.5%

**Brix at harvest:** 18

**Residual sugar:** 7%

**IRF scale:** Medium Sweet

**TA** (Titratable Acidity): 8.1g/l

**pH:** 3.02

**Age ability:** 1-2 years. Intended for immediate consumption.

**Serving temperature:** 65°-70°F

**Tasting notes:** Aromas of honeyed pear, tropical fruit, with flavors of crisp apple.

**Pairing suggestions:** Cheese and fruit.

### VITICULTURAL NOTES

**Grape:** Moore's Diamond

**Harvest date:** 9/15/2020

The vines fare well in the lesser quality soils on our topmost farm and can handle slightly cooler winter

temperatures making this an ideal candidate for the glacial soils. Vines are mid to heavy ripening yielding 8-10 tons per acre with good structure and a balanced acidity.

**Sparklin' Diamond-Cherry Margarita**

**Recipe:** 1oz Sour Cherry Juice

1oz Tequila

5oz Sparklin' Diamond

Ice