



Terroirs:

The Chardonnay grapes come from three different vineyards in Virginia. All above 1,000 ft elevation with a south or south-east exposure. The soil types are usually **loamy** with higher density of rocks at high elevations .

Winemaking: Every steps of the Traditional Method are respected:

- * The grapes are hand-picked. Whole-clusters pressing. The different fractions of the juice are kept separate until blending
- * 1st Fermentation of the juice in stainless steel tanks at 60* F
- * Blend is usually 50% Free Run (Cuvee), 50 % Pressings (Tailles)
- * 2nd fermentation in the bottle at low temperature (55°F)
- * Aging on the yeast/lees for a minimum of 15 months to 2 years
- * Riddling/Disgorging by hand
- * Low Dosage Brut 5% RS



VIRGINIA FIZZ

VARIETAL
100% Chardonnay

APPELLATION
Virginia

DESCRIPTION

Virginia Fizz is a fun and festive sparkling wine, great for all life's celebrations. It is *cremant* style made of 100% Chardonnay. Packed with apples and peach flavors, the wine has a very creamy and smooth texture. The myriad of tiny bubbles will tickle your taste buds.

Refreshing on its own, but perfect mixed as a cocktail!

