

Saratoga Sparkling Blanc de Blanc

TASTING NOTES, INFO, AND PAIRINGS

COMPOSITION

- Cayuga White
 - Seyval
 - Vignoles
- (all from the Finger Lakes Region)

TASTING NOTES

- Dry and crisp
- Basically a brut prosecco
- Notes of citrus, pear, and green apple
- Bright and refreshing with a light effervescence
- Pear and citrus aromas

FOOD PAIRINGS

The acidity of this wine pairs well with creamy, savory, & buttery foods:

- Brie or mascarpone cheese
- Shellfish
- Cured meats
- Fresh citrus fruits or berries
- Popcorn
- Shortbread cookies
- Pasta dishes with cream sauce

HOW IT'S MADE

We ferment and age each of these grape varietals separately in stainless steel and blend the finished wines together to create the perfect flavor.

THE CHARMAT METHOD

Our sparkling wine gets its sparkle through carbonation in stainless steel tanks.

WHAT IS A BLANC DE BLANC?

Blanc de Blancs is a French term that literally translates to "white of whites". While most sparkling wines and champagnes are made from a combination of white grapes and red grapes without the skins, Blanc de Blancs are made solely from white grapes. Therefore, the name became a distinguishing factor, alluding to the composition of this bubbly wine.