

ANTHONY NAPPA WINES

Wine Technical Notes

Variety: 51% Pinot Noir, 49% Viognier
Appellation: New York
Alcohol: 12.5%
Date Bottled: August 8, 2017
Cases Produced: 272

pH: 3.65
Acidity: 6.9 g/l
Average Brix at Harvest: 21
Residual Sugar: <0.1 g/L

NV 'Frizzante' Sparkling White Wine



A blend of Pinot Noir and Viognier this wine is made sparkling by a secondary fermentation in the bottle and aged 'Sur Lie' in a bottle conditioned style. Produced in the traditional Italian Col Fondo method, lightly sparkling and intensely aromatic with floral notes and cotton-candy flavors, this wine finishes with a crisp dry acidity.

Vineyards: "Frizzante" a blend of grapes from multiple vineyard sites, quantities and variety depending on availability year to year. We source fruit from the Finger Lakes, upstate NY, which brings more acidity and fruitiness, while fruit from the North Fork of Long Island brings more structure and body. A combination of NY's two most prominent winegrowing regions complements each other and brings nice balance to this wine.

While sourcing fruit we strive to work with vineyards that are sustainable. All of the vineyards we purchase from spray carefully to control insects and diseases, as well using no herbicide and rely on mowing or cultivation of the soil to control weeds. It is important to us to be aware of the chemicals that come into contact with us, the environment, vineyard workers and ultimately the fruit we turn into wine. We believe that environmentally conscious grape growers produce grapes that just make better wine. We like to say we purchase grapes from the least manicured vineyards.

Winemaking: After hand harvesting, the grapes were crushed, pressed, cold settled and racked before fermenting in Stainless steel. Fermentation of each varietal and lot was carried out separately. The wine was blended and then bentonite fined for heat stability, cold stabilized and sterile filtered for bottling. A secondary fermentation in the bottle was produced to create this sparkling wine. The wine was allowed to remain with the 'Sur Lie' and will continue to evolve with the lee's contact in the bottle.

I make wine to maximize the expression of the individual variety, and accentuate the unique flavors NY has to offer to these varietals. We do manipulate the wines in the winery in different ways to achieve vastly different "styles" but we do not adulterate the wines in any way. Nothing is ever added to any of our wines except sulfur, sometimes yeast for some whites and Oak for some reds. Ultimately almost all the wines are 100% varietal, many of the wines are wild fermented and none of the reds are ever filtered or fined.

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