

# Sparkling Apple Grape Wine

(Both White and Red/ Rosé Available)

**Vintage:** 2023

**Cider:** Windfall Orchards – a variety of traditional and heirloom apples

**Grape Varieties:** White and Red Pomace

**Region:** Vermont

**Alcohol:** 9 %



**Tasting Notes:** Each wine has a primary aroma of apple; the white has undertones of citrus fruits and vanilla. There is a primary apple flavor and secondary citrus fruit with a slight touch of oak and vanilla. On the plate, these wines are dry with a good balance of acidity and tannicity. The red has a pleasant tart start, is slightly tannic, crisp, refreshing, and has a mellow aftertaste of red fruit, and apple. Strong carbonation on the palate combines for an enjoyable and delicious drink.

**Winemaking Notes:** The apples are pressed in October and naturally fermented on the grape pomace from our organic Méthode Champenoise Sparkling Wine. After fermentation, the wine is aged in glass demijohns for several months before it is bottled. In the cellar, the bottles begin maturation on the lees for several months before they are disgorged.

**Total Production:** 14 cases

