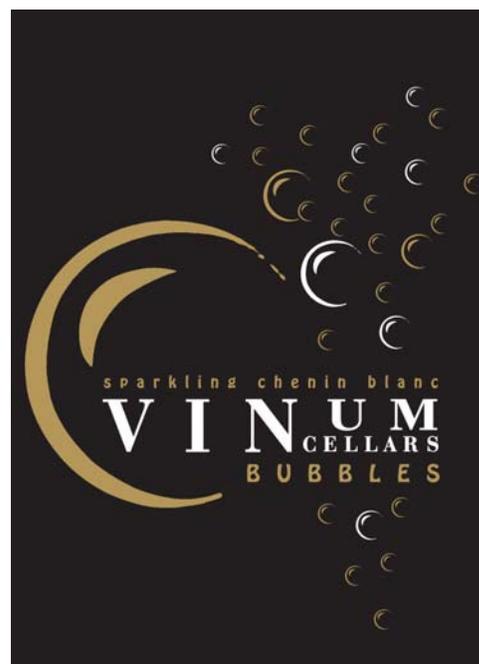


# BUBBLES Sparkling Chenin Blanc VINUM CELLARS

## TECHNICAL NOTES ▼

Varietal Composition..... Chenin Blanc  
Appellations: Clarksburg  
Winemakers ..... Richard Bruno, Chris Condos  
pH ..... 3.35  
TA ..... 7.1 g/L  
Alcohol ..... 12.5%  
R.S. .... 12 g/L  
Production ..... 301 cases

## LABEL ▼



## DESCRIPTION ▼

The appearance of this sparkling Chenin Blanc illustrates a vibrant, small bubble bead and a fine mousse over a crystal clear, pale yellow color. Aromatically, the wine is tropical with pineapple, mango and guava with a hint of marzipan and a Key lime backdrop. The palate expresses ripe peach, passion fruit and lemon verbena and finishes dry with pure Chenin citrus fruit and lively acidity.

## TASTING NOTES ▼

This is a perfect alternative to high priced Champagnes and something refreshing from the same old Prosecco and Cava the market has been flooded with. This is a fine American sparkling wine from a varietal know for making refreshing, high acid cuvees that are food friendly and versatile.

Great with goat cheese tarts lined in sun dried tomato paste and fresh made crust. It also pairs well with a wild mushroom ragu served over soft polenta or English sea bass served with truffle-mashed potatoes and wilted baby spinach with sesame. Or, if you must, caviar will do it.