

## 2018 Queen Bee Bubbly



**Varietal**: 100% Pinot Noir

**Fermentation:** 100% Neutral French Oak

**Alcohol:** 11.5%

**Harvest Date:** 9/10/2019 – 9/11/2019

Brix at harvest: 18.6 Finished TA: 9.75 g/l Finished pH: 3.05

Case Production: 143 cases

**Retail Price:** \$36

Winemaker's Tasting Notes: This enticingly golden-hued sparkling wine's secondary fermentation is jump started with the addition of Left Coast's Estate honey in combination with encapsulated yeast, which will remain in the bottle. Summer fragrances abound of dry summer grasses, green tea, jasmine flowers, honey and peaches. Bracing acidity melds with white cherries, oolong tea, and gunpowder on the palate.