



SPARKLING RIESLING 2016

Traditional method sparkling wine, brut style. Hints of brioche and golden delicious apple.

Celebrate with us - 30 years of Anthony Road!

DRY



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family friends passion

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ANTHONY ROAD

WINE COMPANY



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SPARKLING RIESLING

2016

2016 was a hot and dry summer.

Harvest dates September 21, 2016

Vineyard: Martini Family Vineyard Riesling R2 Block

Winemaking Notes: The fruit was harvested from our MFV R2 Block due to the bright tropical, citrus notes the site exhibits. Fermented to dryness and then aged on its lees in stainless tanks for 10 months. The wine was bottled in August, 2017 and went through secondary fermentation in the bottle. Aged in the bottle for 2 years before disgorgement, July 29 & 30, 2019. Traditional method, and brut nature.

Bottling date: August 29, 2017

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Disgorgement Date - July 29 and 30, 2019

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Tasting Notes: Aromas of brioche, flint, lemon and mushroom. Flavors of lemon curd, golden delicious apple, tangerine and baking spice.



Tech Data

SWEET

BRIX AT HARVEST	18.5 Brix
RESIDUAL SUGAR	1 g/L
PH	2.95
TOTAL ACID	9.15 g/L
ALCOHOL	12.8%
CASES PRODUCED	99

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