



“Great wine and great art pair perfectly with delicious cuisine at Liquidity Winery & Bistro. Winemaker, Alison Moyes is usually nearby and happy to chat about her creations. The Bubbly is delicious and pairs well with bites from the Bistro.”

– SIOBHAN HIGGINS, EDITOR  
& PUBLISHER, LAX MAGAZINE

#### GRAPE VARIETIES

52% CHARDONNAY,  
48% PINOT NOIR

#### PRODUCTION

274 CASES

#### BOTTLED

APRIL 5, 2018

ALC % VOLUME 12.8%

PH 3.38

TA G/L 7.28      RS G/L 5.2

SKU 380147

## MV BUBBLY

This fresh sparkling wine has aromas of citrus, pear, orange blossom, lime leaf and some nutty notes. On the palate it offers creaminess and a fine mousse with flavours of Granny Smith apple, pink grapefruit, melon and a hint of white pepper.

#### FOOD PAIRINGS

This bubbly would be great with crab, oysters, some light appies or some freshly buttered popcorn.

#### VITICULTURE

Chardonnay & Pinot Noir both have been cane pruned and then shoot and fruit thinned to produce 2.9 short tons per acre of Chardonnay and 1.75 short tons per acre of Pinot Noir.

#### WINEMAKING

2016 Pinot Noir was whole cluster pressed and fermented in neutral barrels to age on lees for 16 months. Chardonnay, Chardonnay Musqué and Pinot Noir from the 2017 vintage were harvested, whole-cluster pressed and fermented separately. The 2016 vintage (18% of the Pinot Noir) was blended with the 2017, bringing weight, texture and depth to the finished wine.