



Wine Specs

Blend: 80% Chardonnay, 20% Pinot Noir

Harvest Date: 9/4/2018

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 9.68 g/L

pH: 3.09

Residual Sugar: 8g/L

Alcohol: 11.1%

Awards & Ratings

- ★ 92pts, 2021 Int. Eastern Wine Comp.
- ★ 91pts, Wine & Spirits Magazine
- ★ Gold, 2021 Finger Lakes Int. Wine & Spirits Comp.



NV BRUT

North Fork of Long Island

Tasting Notes

- This award winning sparkling wine is made using the traditional méthode champenoise style. A lively sparkling, NV Brut showcases a delicate stream of bubbles, golden color, and a fine mousse adding a hint of creamy richness. Hints of fuji pear and brioche mingle on the nose, giving way to honey crisp apples and graham crackers on the palate with a crisp, cleansing finish.

Winemakers Notes

- Made using a blend of Chardonnay and Pinot Noir, this traditional méthode champenoise style sparkling wine underwent 24 months of tirage, developing a fine mousse of bubbles and added a hint of creamy richness.

✉ info@suhruwines.com

☎ (631)-603-8127

📍 28735 Main Rd, P.O. Box 523

Cutchogue, NY 11935