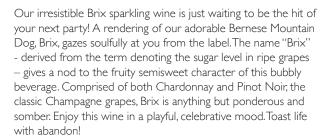


Bowers Harbor Vineyards Old Mission Peninsula, Michigan

www.howersharhor.com



The Wine





Both of the grape varietals found in our Brix bubbly are equally at home in Champagne, France, and on Old Mission Peninsula. Harvested earlier in the fall season, a significant level of acidity is required to produce a well-balanced sparkling wine. The dark Pinot Noir grapes are gently pressed and the juice is immediately drained off the skins, leaving the juice pale and clear. When combined with the juice from our

the Champagne region produce beautiful wines, but they are known by

Chardonnay grapes, the result is a perfect marriage of palate-pleasing effervescencel

TECHNICAL DATA

Varietal: 100% Pinot Noir & Chardonnay

Vintage: Non-Vintage Appellation: Non-Specific Case Production: 400 pH/Residual Sugar: 2.5 % RS

ABV: 12%

TASTING NOTES

Sparkling with fruity brightness, Brix offers up suggestions of honeydew melon, red cherry and nectarine with a hint of light spice on the finish.

How to taste:

Look at the appearance:











2 Identify aromas and flavors







Objective in the profile

TANNIN	
SUGAR	
BODY	
ACIDITY	



What to Pair It With! Grilled watermelon and shrimp salad, Spicy shrimp cocktail, Prosciutto-wrapped melon

Bowers Harbor Vineyards 2896 Bowers Harbor Road Traverse City, MI 49686 231-223-7615 www.bowersharbor.com