

TASTE LEARN ENJOY



Bowers Harbor Vineyards

Old Mission Peninsula, Michigan
www.bowersharbor.com



Pinot Secco

The Wine

This fun and flirty sparkling wine is one of the most recent additions to the Bowers Harbor wine roster. A riff on the much-loved brunch quaff, Prosecco, this bubbly is similarly fresh, fruity, and lightly-sweet. This wine would make an excellent addition to freshly-squeezed juices for your weekend mimosa, as a crowd-friendly celebratory drink, or just your daily glass of happiness!

Unlike the other sparkling wines on our list, the Pinot Secco is made using the much less time consuming, and thus more pocketbook friendly, Charmat (or tank) method. Our flagship Pinot Grigio juice is siphoned off to be force-carbonated in tank after initial fermentation, then bottled. The result? Perhaps one of the most approachable and drinkable wines that we make!

The Grapes

The grapes used to make our Pinot Secco, and our signature Pinot Grigio, are sourced from around the great state of Michigan. The benefit of using Pinot Gris from such a wide swath of growing regions is that you are able to get a greater range of aromas and flavor profiles from the grapes. Berries sourced from our lower AVA brethren get a longer growing season, and thus longer hang time for ripeness and fuller body. Grapes sourced from the region around Grand Traverse County offer leaner, citrusy aromas with greater acid. Together, these factors combine to make a wonderfully balanced and aromatic bubbly!

DID YOU KNOW?

The Charmat, otherwise known as the Italian or tank, method is used to make many other popular sparkling beverages such as Prosecco, Cava, and Lambrusco.

TECHNICAL DATA

Varietal: 100% Pinot Gris
Vintage: Non Vintage
Appellation: Michigan

Case Production: 450
pH/Residual Sugar: 1% RS
ABV: 12%

TASTING NOTES

Nose-tickling bubbles lead to aromas of ripe melon, tropical fruit, and stony minerality. The palate offers fruity effervescence and a slight hint of sweetness.

How to taste:

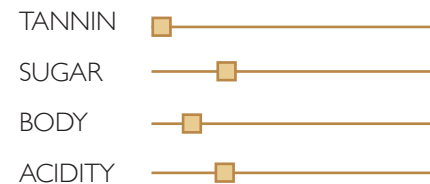
- 1 Look at the appearance:



- 2 Identify aromas and flavors



- 3 Determine the profile



- 4 What to Pair It With!

The versatility of this wine is hard to overstate. A winner with a spread of gourmet cheeses, refreshing with fried local fish, and a lovely counterpart to sweet or savory desserts!

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