

Hommage

2023

Blend:

100% Apple

Alcohol: 8.5% abv **TA:** 7.12 g/L **pH:** 3.43

Date Bottled: 7/10/2024

Case Production: 92 cases

Grape Source(s):

Cellardoor Estate Vineyard, Lincolnton, ME

Aging:

50% French oak barrels sur lie with battonage

50% Stainless steel

Winemaker Notes: Amongst the vines of our vineyard, you will find living testaments to history - the apple trees. Planted nearly a century ago by the Young family, these resilient trees have weathered the years, their branches still heavy with the promise of sweet, crisp apples. As we nurture their legacy, we're reminded that some things improve with time. Hommage is a limited production sparkling wine created using the traditional method, with apples harvested from these historic trees.

The fruit was picked in two batches - the first batch underwent fermentation and aging in stainless steel tanks, while the second batch underwent fermentation and aging sur lie, with battonage, in French oak barrels. Upon completion of aging, the two batches were blended and then bottled for a secondary fermentation. The bottles were aged on the lees for seven months before the yeast was removed and corked without added sugar. The result is a dry, crisp, and freshly fruity experience. Close your eyes, take a sip, and let us transport you to the sparkingly brisk apple days of autumn.

Pairing Suggestions:

- Grilled Pork Chops
- Tempura
- Soft Cheeses

Price: \$28.00



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