



TABOR HILL



GRAND MARK

Methode Champenoise Sparkling Wine

BLEND

62% Chardonnay
38% Pinot Noir

STATISTICS

pH: 3.14
Alcohol: 12%
Residual Sugar: 0.5%

WINEMAKING

Fermented and aged in stainless steel, and aged for 18 months on lees. Methode Traditional secondary fermentation.

TASTE PROFILE



AROMAS & FLAVORS

PRIMARY

BISCUIT • LEMON CURD • BAKED APPLE

SECONDARY

PEAR • CLOVE • CREAM

PAIRINGS

MUSHROOM-BASED DISHES • LOBSTER
FRIED CHICKEN • OYSTERS

AWARDS

