

# BOUKÉ®

## 2009 BOUKÉ® PERLANT

### Appellation

New York State

We took advantage of an excellent source of Pinot Gris from the Finger Lakes, which we blended with our usual superb source of North Fork of Long Island Pinot Blanc and Pinot Noir. All of these vineyards are part of the New York State appellation.

### Description

A lightly effervescent wine made from a trio of Pinot grapes—Pinot Gris (43%), Pinot Blanc (42%) and Pinot Noir (15%).

### Tasting Notes

With its pearlescent quality, this lightly spritzzy wine offers delightful aromas of peach, pears, citrus, white cherries and hazelnuts. Light-bodied, dry, crisp and vivacious, this wine has a delicious taste and delicate pearls. A great wine poolside, at the beach or at your romantic sunset gathering!

### Winegrowing Notes

Although the 2009 growing season was cooler and rainier than in 2008, we sourced grapes with beautiful aromas and refreshing acidity. The three grape varieties integrate well and are close relatives—Pinot Blanc is a mutation of Pinot Gris, which is a mutation of Pinot Noir.

### Winemaking Notes

Perlant, also called pearl wine, frizzantino or perlwein, is the softest of all sparkling wines, with more delicate bubbles than Pétillant, Mousseux or Crémant or Champagne. The tiny pearls, the wine's natural effervescence, spring from its alcoholic and malolactic fermentations. We tasted some lovely Perlant from Gaillac in Southwest France and Vinho Verde from Portugal, and created our own wine with a delicious blend of locally-grown grapes.

Alc.: 12.5% pH: 3.47 TA: 5.33 RS: <0.1%.

### Serving Suggestions

Delightful as an aperitif or a Sunday brunch, Bouké Perlant is an elegant accompaniment to hors d'oeuvres, salads and seafood, or as the base of a mixed cocktail. It's also lovely with goat and sheep cheese as well as desserts —lemon meringue pie, vanilla pudding, rice pudding or ladyfingers.

### Suggested retail price

\$16.99/750 ml

### Release Date

May 2010. Drink now to 2012.





