

**Fenn Valley Vineyards****NV OOPS
(Lake Michigan Shore)**

Fenn Valley's misfortune is your bubbly good deal!

A blend of Chardonnay and Pinot Noir, this bubbly was intended for Fenn Valley's Premier Cuvée. During the second fermentation in bottle, winemaker Doug Welsch and his winery staff used a new technique of encapsulated yeast to simplify ultimate yeast removal (disgorging). The encapsulated yeast never completed their job!

Rather than unbottling and attempting the process again, risky at best, Welsch decided to release the 60 percent carbonated wine, with its delicate mousse and touch of sweetness due to incomplete second fermentation, at a reduced price.

Chill the bottle and pop the crown cap with a bottle opener -- it's not a twist-off. Pour the wine and enjoy it as you would any other sparkler. Beads in the bottom of the bottle contain the yeast that didn't do their job. These harmless plastic beads, that won't make the wine cloudy or hazy, settle out readily and can be left in the bottle with a careful last pour.

The wine's floral, pear, citrus and cherry aromas are highlighted by fruity flavors and brioche-like notes. At this price, you can celebrate every week with sushi, shrimp or whitefish paté appetizers. Invite friends and tell the story. You'll be a hit.

Reviewed February 28, 2007 by [Eleanor & Ray Heald](#).

THE WINE

Winery: [Fenn Valley Vineyards](#)
Vintage: NV
Wine: OOPS
Appellation: [Lake Michigan Shore](#)
Grapes: [Chardonnay](#), [Pinot Noir](#)
Price: \$15.00

THE REVIEWER**Eleanor & Ray Heald**

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines

styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.