

Bare Bones White



Price: \$10.95

Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 2.0%

Alcohol: 11%

Varieties: Cayuga (41%), Traminette (27%), Vidal Blanc (19%), Riesling (19%)

Winemaking/Ferment Notes: Bare Bones White is cool fermented to retain varietal and fruit aromas. The wine is blended early in the year to focus on capturing and retaining the fruity, floral and aromatic characters.

Cases: 500 +

Cellaring Potential: 1-3 years

pH: 3.26

TA: 6.7 g/L

Vineyard(s): Moorhead Farms, Martini Farms, Olde Chautauqua Farms, Luke Vineyards

Award(s): 2015 Pennsylvania Farm Show - Bronze; 2015 NY Wine & Food Classic - Bronze; East Meets West 2014 - Gold; LA International 2014 - Bronze; Finger Lakes 2014 - Bronze; Pennsylvania Farm Show 2012, 2013 & 2014 - Bronze; International Eastern 2012 - Bronze; Pennsylvania Farm Show 2011 & 2010 - Silver; BTI 2011 - 84; Pennsylvania Wine Competition 2011 - Bronze; Finger Lakes 2013, 2012, 2011 & 2010 - Silver; NY Wine & Food Classic 2012 & 2010 - silver; NY State Wine Fair 2010 - Bronze

Food pairing(s): Scallops; Fried Chicken; Fish fry