

Vignoles



Price: \$11.95

Vintage: 2014

Appellation: Finger Lakes

Residual Sugar: 3.65%

Alcohol: 12%

Varieties: Vignoles (100%)

Winemaking/Ferment notes: Vignoles is a rich, full-bodied white wine. It displays lovely varietal aromas of pineapple, strawberry and lime. The wine is soft on the palate with an enticingly tropical finish. Our Vignoles is cool fermented to retain fresh fruit and citrus characters.

Cases: 76

Cellaring Potential: 1-3 years

pH: 3.73

TA: 9.60 g/L

Vineyard(s): Martini

Harvest Date: 09/25/14 - 10/07/14

Food pairing(s): Oriental barbeque chicken; Pastas with cheese sauce; Shellfish