

Bare Bones White



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 0.92%

Alcohol: 12%

Varieties: Cayuga (39%), Vidal (20%), Traminette (19%), Riesling (19%), Muscat Ottonel (3%)

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: 450 (750ML), 40+(1.5L)

Cellaring Potential: 1-3 years

pH: 3.29

TA: 6.3 g/L

Vineyard(s): Various vineyards throughout the Lake Erie appellation

Award(s): 2017 PWA Wine Competition - GOLD; 2017 Pennsylvania Farm Show - Bronze; 2016 Pennsylvania Farm Show - Silver; 2015 Pennsylvania Farm Show - Bronze; 2015 NY Wine & Food Classic - Bronze; 2014 East Meets West - GOLD; 2014 LA International - Bronze; 2014 Finger Lakes - Bronze; 2014 Pennsylvania Farm Show - Bronze; 2013 LA International - GOLD; 2013 PWA Wine Competition - Bronze; 2012 International Eastern - Bronze; 2012 Pennsylvania Farm Show - Bronze; 2011 BTI - 84; 2013, 2012, 2011 & 2010 Finger Lakes - Silver; 2012 NY Wine & Food Classic - Silver; 2011 Pennsylvania Farm Show - Silver; 2011 PWA Wine Competition - Bronze; 2010 NY Wine & Food Classic - Silver; 2010 NY State Wine Fair - Bronze; 2010 Pennsylvania Farm Show - Silver

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