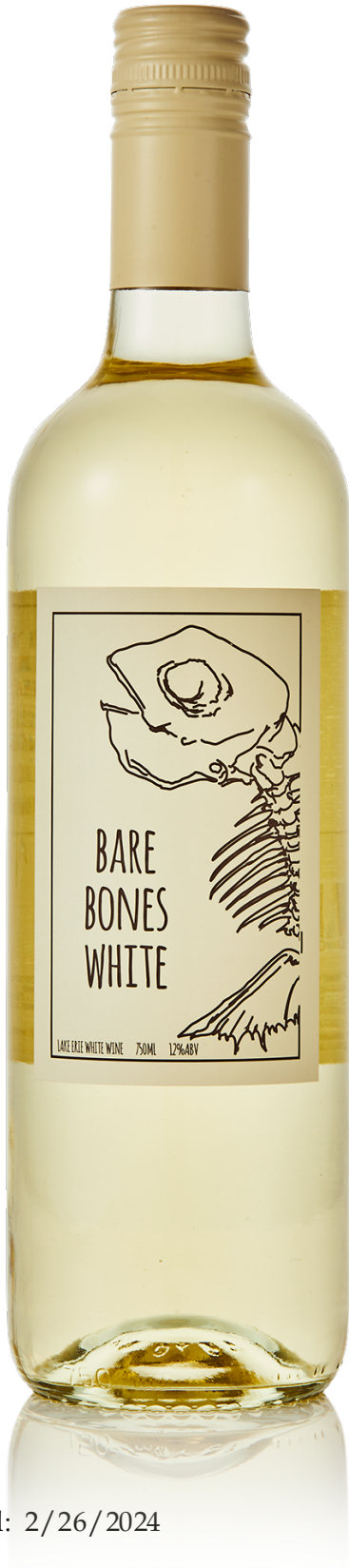




BARE BONES WINES

Bare Bones White



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 1%

Alcohol: 12%

Varieties: Cayuga, Vidal Blanc, Traminette, Riesling, Valvin Muscat

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

Cellaring potential: Best consumed young

pH: 3.36

TA: 6.5 g/L

Vineyards: Moorhead Farms, Bedient Farms, Knight Vineyards, Osen Farms

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

Dietary Notes: Vegan, Gluten Free

Date Edited: 2/26/2024



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