



Traminette



Vintage: 2016

Appellation: Lake Erie

Residual Sugar: 0.91%

Alcohol: 12%

Varieties: Traminette (100%)

Winemaking/Ferment Notes: Traminette is a semi-dry wine with a muscat-spice character bursting with floral notes, complimented by ripe apples and pears mingled with the sweetness of violets and apple blossoms. The fruit was crushed and cold soaked with sulfur dioxide for 48 hours prior to pressing to enhance the spicy aromas. The wine is cool fermented and bottled with a hint of residual sugar to create a balanced, crisp wine. It's complex, yet elegant.

Cases: 86

Cellaring Potential: 1-3 years

pH: 3.5

TA: 5.58g/L

Harvest Date: October 7, 2016

Bottling Date: 7/11/2017

Food pairing(s): Blackened seafood or chicken; shellfish; Asian cuisine