

Bare Bones White



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 0.92%

Alcohol: 12%

Varieties: Cayuga (39%), Vidal Blanc (20%), Traminette (19%), Riesling (19%), Musct 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

Bottling date (1) - 7/21/17

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

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

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