

Traminette



Vintage: 2017

Appellation: Lake Erie

Residual Sugar: 0.9%

Alcohol: 12%

Varieties: Traminette (100%)

Winemaking notes: Traminette is a semi-dry wine with spicy characters 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 sulphur 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: 100

Cellaring potential: 1- 3 years

pH: 3.65

TA: 6.82 g/L

Harvest Dates: 10/2- 6/2017

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