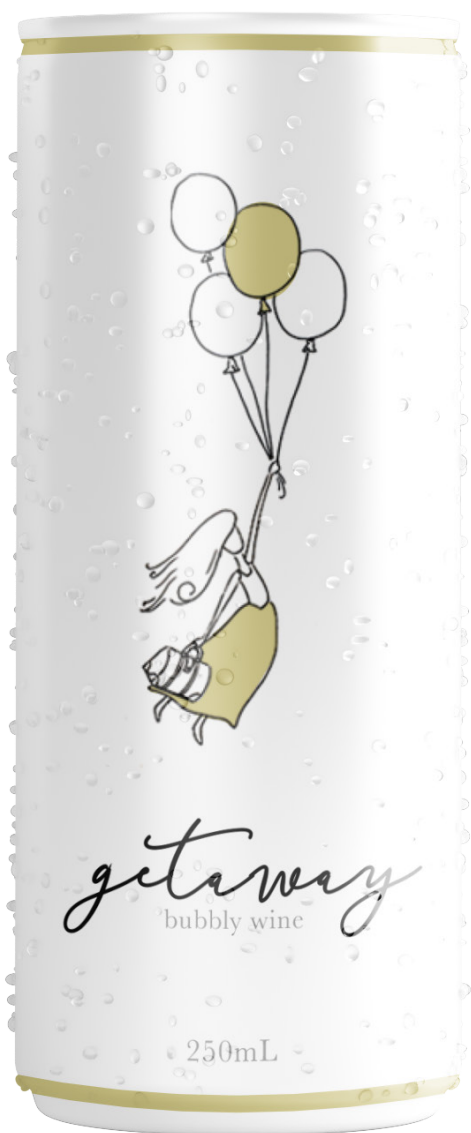


getaway

bubbly wine



Appellation Lake Erie
Residual Sugar 1%
Alcohol 12%
Varieties Vidal Blanc (95%); Cayuga (3%); Riesling, Seyval Blanc, Geisenheim (less than 1% each)
Winemaking/
Ferment Notes Cool fermented in stainless prior to careful blending. Residual sweetness brightens the fruit and is balanced by lively carbonation.
pH 3.3
TA 7.3 g/L
Vineyard(s) Various vineyards throughout the Lake Erie Appellation
Food pairing(s) Seafood, spicy fare, or perfect on its own for getaways, outdoor adventures, and events.



Beverage Testing Institute
World Wine Packaging Competition
SILVER, 2022