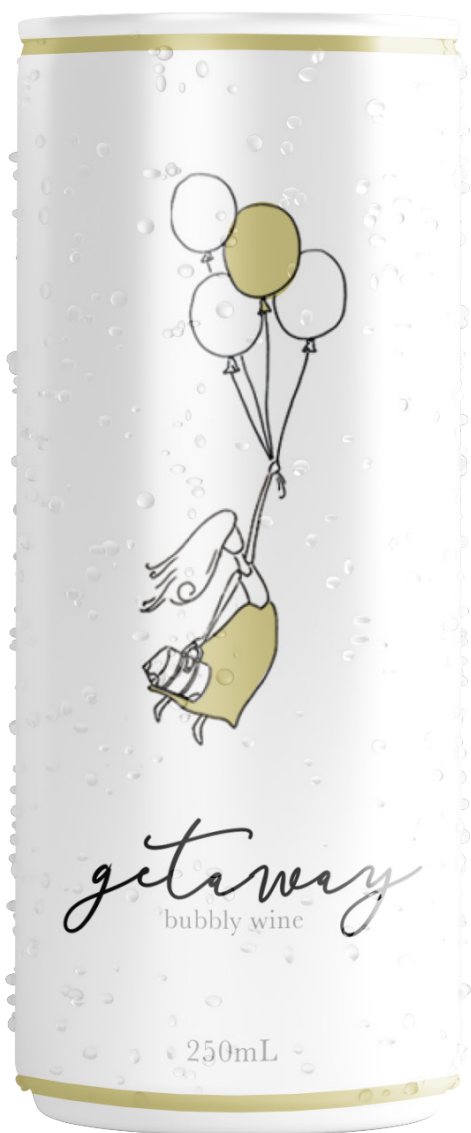


getaway

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.