

The perfect

BLANC



VINTAGE	2022
APPELLATION	LAKE ERIE
RESIDUAL SUGAR	0.2%
ALCOHOL	12%
VARIETIES	CAYUGA (50%), VIGNOLES (35%), VALVIN MUSCAT (15%)
WINEMAKING/ FERMENT NOTES	THE COMPONENTS OF THIS WHITE BLEND WERE PRESSED AND FERMENTED SEPARATELY AT COOL TEMPERATURES IN STAINLESS STEEL, TO RETAIN THE VOLATILE AROMAS. LATER, THEY WERE CAREFULLY BLENDED TO DISPLAY THE BEST OF EACH. THE RESULTING WINE COMBINES A WELL BALANCED ACIDITY AND FRUITY FLAVORS THAT ROUND THE PALATE AND GIVE A REFRESHING FINISH.
CELLARING POTENTIAL . . .	BEST CONSUMED YOUNG
PH.	3.51
TA.	7.4 G/L
VINEYARD(S)	VARIOUS VINEYARDS THROUGHOUT THE LAKE ERIE APPELLATION
HARVEST DATES	9/01/2022
FOOD PAIRING(S)	GRILLED ASPARAGUS, LEMON-HERB CHICKEN, SEARED SCALLOPS IN A LEMON CREAM SAUCE.
DIETARY NOTES	VEGAN, GLUTEN FREE