

The perfect

BLANC



VINTAGE 2021

APPELLATION LAKE ERIE

RESIDUAL SUGAR 0.0%

ALCOHOL 12%

VARIETIES CAYUGA (50%), VIGNOLES (28%), VALVIN MUSCAT (20%), TRAMINETTE (2%)

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. 3.34

TA. 6.8 G/L

VINEYARD(S) VARIOUS VINEYARDS THROUGHOUT THE LAKE ERIE APPELLATION

HARVEST DATES 9/07/21-10/20/21

FOOD PAIRING(S) GRILLED ASPARAGUS, LEMON-HERB CHICKEN, SEARED SCALLOPS IN A LEMON CREAM SAUCE.