

Perfect Stranger 2014

Blend: 100% Cayuga

Alcohol: 11.2% abv **TA:** 8.25 g/L **pH:** 2.94

Residual Sugar: 1.58% or 15.8 g/L

Case Production: 878 cases

Date Bottled: 7/16/2015

Grape Source(s): Finger Lakes, NY

Aging: 100% Stainless Steel

Winemaker Notes: 2014 started off cool and wet in the Finger Lakes, but the autumn that followed was perfect—long, sunny and moderate, ripening the grapes slowly and beautifully. Our Cayuga came in with perfect chemistry for this light, off-dry style wine that has become so popular. For this vintage, we decided to work with a new yeast strain developed at the Australian Wine Research Institute that is a strong aroma producer by enhancing fermentation esters and volatile thiols. We are very happy with the results and it feels like this yeast was designed specifically for the Cayuga White grape. We fermented and aged this wine in stainless steel with as little oxygen exposure as possible to retain its beautiful aromas. As a final touch, we retained a small amount of perceptible CO₂ from the primary fermentation for a nice, slight spritz upon opening.

Tasting Notes: With aromas of candied green apple and juicy pear, our off-dry Cayuga has a bright and refreshing finish. Easy sipping, this wine is one of our most popular every season.

Awards:

Silver - 2016 Finger Lakes International Wine Competition
Silver - 2016 San Francisco International Wine Competition
Silver - 2017 San Francisco Chronicle Wine Competition
Silver - 2017 Great American International Wine Competition

Pairing Suggestions:

- Any Cheese!
- Apple tart
- Chicken salad with Granny Smith apple
- Mulligatawny soup

Price: \$16.00

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