

Estate Rosé

2024

Blend: 46% L'Acadie blanc, 26% Frontenac gris, 15% Marquette, 13% Frontenac blanc

Alcohol: 12.1% abv **TA:** 6.6 g/L **pH:** 3.3

Case Production: 420 cases

Date Bottled: 6/5/25

Grape Source(s):

Cellardoor Winery Estate Vineyard, Lincolnville, ME

Aging: 6 months in 90% Stainless steel, 10% new French oak barrels

Winemaker Notes: The 2024 vintage is projected to be among the finest on record for Maine's Mid-Coast region. A mild winter and spring, coupled with a hot, dry summer and warm autumn days, provided optimal conditions for uniform ripening across the entire vineyard, particularly for still rose production. After harvesting, the grapes underwent a 40-hour cold soak before being pressed and co-fermented in both stainless steel and new French oak. The result is a crisp, dry rose characterized by nuanced complexity and refined elegance.

Pairing Suggestions:

- BBQ Potato Chips
- Summer Salads
- Charcuterie Board

Price: \$18.00

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