

# *Estate Rose*

## 2023

**Blend:** 30% Marquette, 28% L'Acadie blanc, 32% Frontenac blanc, 10% Frontenac gris

**Alcohol:** 11.5% abv **TA:** 5.6 g/L **pH:** 3.48

**Case Production:** 293 cases

**Date Bottled:** 7/9/24

**Grape Source(s):**

Cellardoor Winery Estate Vineyard

**Aging:** 100% stainless steel

**Winemaker Notes:** This is a truly special blend for us as it marks 15 years of hard work and dedication to growing grapes in our great home state of Maine. Let's face it, cold climate grape growing is not easy and for 15 years we have planted, ripped up, and replanted the vineyard in our search for the varieties that will grow well and make great wines in our unique coastal Maine micro-climate. The four varieties in this glass are the survivors - the standouts amongst all others. They represent what is possible in our harsh climate and they represent it so well. Marquette, Frontenac blanc, L'Acadie Blanc, and Frontenac gris. This is the first time we have included all four varieties in one blend. This co-fermented field blended dry rose is a stunning reminder of what is possible from a small New England vineyard.

**Pairing Suggestions:**

- BBQ Potato Chips
- Summer Salads
- Charcuterie Board

**Price:** \$17.00

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