

LATE HARVEST  
*Frontenac Gris*

2017

**Blend:** 100% Frontenac gris

**Alcohol:** 10.8% abv **TA:** 10.28 g/L **pH:** 3.04

**Case Production:** 187 cases

**Date Bottled:** 7/18/18

**Grape Source(s):**

Cellardoor Estate Vineyard, Lincolnville, ME

**Harvest Date:** November 14, 2017

**Sugar at harvest:** 29 degrees brix **Residual sugar:** 10.5 degrees brix/ 103 g/L/ 10.3%

**Aging:** Six months stainless steel aged

**Winemaker Notes:** The 2017 vintage broke records for fall temperatures in Maine with October clocking in as the warmest on record. This prolonged summerlike weather allowed for extended hang time - naturally dehydrating the grapes and concentrating the sugars and flavors for our late harvest Frontenac gris. The end of October, however, saw a devastating storm with near hurricane level winds that mercifully left our vines and delicate grapes intact. By mid-November the temperatures plummeted to a low of 18° F and it was time to harvest. Early on the morning of November 14th as the sun rose over frost covered vines, we harvested these very ripe and tenacious grapes. Each cluster was gently clipped from the vine and delicately placed in bins to be loaded into our press. The grapes were pressed at a low pressure to avoid harsh phenolics. We closely monitored sugar levels during fermentation and chilled the tank to 33° F when we hit 10.5 brix. Careful to keep oxygen exposure to a minimum, we fermented and aged the wine in 100% stainless steel. This is a wine where tropical aromas meet Maine grit; where body, sweetness, and acidity unite as one. This is what Maine grown Frontenac gris was destined to be.

**Tasting Notes:** With the perfect balance of body, acidity, and sweetness, our late harvest Frontenac gris has notes of pineapple, candied banana, and delicate honeycomb.

**Awards:**

Best Late Harvest and Double Gold

- 2018 New York World Wine & Spirits Competition

Gold - 2018 Jefferson Cup Invitational Wine Competition

**Pairing Suggestions:**

- Classic Cheesecake
- Coconut Lime Panna Cotta
- Peach Crisp and Vanilla Ice Cream
- Blue Cheese

**Price:** \$25.00

CELLARDOOR  
WINERY *Maine*

