Late Harvest 2024

Blend:
100% Frontenac Blanc

Alcohol: 10.3% abv **TA:** 11.4 g/L **pH:** 3.23
Residual Sugar: 154 g/L or 15.4%

Date Bottled: 6/3/2024

Case Production: 206 cases

Grape Source(s):
Cellardoor Estate Vineyard, Linconlville, ME

Aging:
100% stainless steel

Winemaker Notes: The 2024 vintage is anticipated to be one of the most exceptional on record for the Mid-Coast of Maine. A combination of a mild winter and spring, along with a hot, dry summer and warm fall days, created ideal conditions for allowing our Frontenac blanc grapes to remain on the vine for a sweet late harvest treat. The grapes were harvested at 32 brix as the sun rose in early November. Each cluster was meticulously clipped from the vine and carefully placed into bins, which were then loaded into our press. We applied low pressure to prevent the extraction of harsh phenolics. During fermentation, we closely monitored sugar levels and chilled the tank to 33 F once the wine reached 15 degrees brix. To minimize oxygen exposure, we conducted both the fermentation and aging processes in 100% stainless steel.

Pairing Suggestions:

- Classic Cheesecake
- Lemon Blueberry Pound Cake
- Peach Crisp and Vanilla Ice Cream
- Blue Cheese

Price: $27.00

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