

LATE HARVEST
Frontenac Gris

2020

Blend: 50% Frontenac blanc, 50% Frontenac gris

Alcohol: 10.1% abv **TA:** 11.4 g/L **pH:** 3.07

Case Production: 392 cases

Date Bottled: 6/7/21

Grape Source(s):

Cellardoor Estate Vineyard, Lincolnville, ME

Harvest Date: November 7, 2020

Brix at harvest: 27 **End of Fermentation Brix:** 10.1

Aging: 100% stainless steel aged

Winemaker Notes: Following a nerve-racking late spring frost, mother nature gave Maine winemakers a reprieve with a hot, dry growing season that allowed the vines to catch up and produce beautifully ripe fruit. Harvested as the sun rose over the horizon on an early November morning, each cluster was gently clipped from the vine and delicately placed in bins to be loaded into our press where we kept the pressure low to avoid harsh phenolics. Closely monitoring sugar levels during fermentation, we chilled the tank to 33 F when the wine hit 10.1 degrees brix. Careful to keep oxygen exposure to a minimum, we fermented and aged the wine in 100% stainless steel.

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

Pairing Suggestions:

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

Price: \$27.00



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