

# Perfect Stranger 2015

**Blend:** 100% Cayuga White

**Alcohol:** 11.6% abv **TA:** 9.33 g/L **pH:** 3.09

**Residual Sugar:** 1.4% or 14.36 g/L

**Case Production:** 874 cases

**Date Bottled:** 7/21/2016

**Grape Source(s):** Finger Lakes, NY

**Aging:** 100% Stainless Steel

**Winemaker Notes:** Although the 2015 vintage began cooler than usual in the Finger Lakes, late summer and fall were warmer than average which produced a healthy ripe crop with typical Finger Lakes freshness. Our Cayuga White came in with perfect chemistry for this light, off-dry style wine. For this vintage, we continued to work with a yeast strain developed at the Australian Wine Research Institute that is a strong aroma producer by enhancing fermentation esters and volatile thiols. We are very happy with the results and it feels like this yeast was designed specifically for the Cayuga White grape. We fermented and aged this wine in stainless steel with as little oxygen exposure as possible to retain its beautiful aromas. As a final touch, we retained a small amount of perceptible CO<sub>2</sub> from the primary fermentation for a nice, slight spritz upon opening.

**Tasting Notes:** With aromas of juicy pear and crisp green apple, our off-dry Cayuga has a bright and refreshing finish.

**Awards:**

Best of Class, Gold Medal - 2018 Los Angeles International Wine Competition - 93 Points  
Gold - 2018 Dan Berger International Wine Competition

**Pairing Suggestions:**

- Cheese Board
- Baked Apple tart
- Apple Cider Pork Chops

**Price:** \$16.00

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