

Perfect Stranger 2016

Blend: 95% Cayuga, 5% Vidal

Alcohol: 11.3% abv **TA:** 6.52 g/L **pH:** 3.08

Residual Sugar: 1.58%, 15.8 g/L

Case Production: 877 cases

Date Bottled: 6/28/2018

Grape Source(s): Upstate, NY

Aging: 100% Stainless Steel

Winemaker Notes: In the last fifty years, the 2016 vintage in the Finger Lakes was the hottest and driest on record. Given the high temps, our Cayuga was harvested with less acid than prior vintages, however, the addition of 5% Vidal helped us maintain this wine's off-dry style. 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 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 CO2 from the primary fermentation for a nice, slight spritz upon opening

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

Awards:

Gold - 2019 San Francisco Chronicle Wine Competition

Gold- 2018 Jefferson Cup Invitational Wine Competition

Pairing Suggestions:

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

Price: \$16.00

CELLARDOOR
WINERY *Maine* 



Last updated: 1/29/2019