

Perfect Stranger 2018

Blend: 75% Cayuga, 25% Vidal

Alcohol: 11.5% abv **TA:** 6.4 g/L **pH:** 3.27

Residual Sugar: 1.3%, 13 g/L

Case Production: 883 cases

Date Bottled: 7/8/2019

Grape Source(s): Finger Lakes, NY

Aging: 100% Stainless Steel

Winemaker Notes: The 2018 vintage in the Finger Lakes was warm, sunny, and dry during the first half of the growing season. By mid-August, the weather shifted and the cool rainy end to the season resulted in lower acids in the grapes than is typical. To keep our Perfect Stranger balanced, we blended in 25% Vidal blanc - a hybrid variety known for its higher acids. We fermented the varieties separately and aged the final blend in stainless steel with as little oxygen exposure as possible to retain the beautiful aromas. As a final touch, we kept 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:

Double Gold - 2019 San Francisco International Wine Competition (95 points)

Double Gold - 2019 Jefferson Cup Invitational Wine Competition

Pairing Suggestions:

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

Price: \$18.00

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