

Queen Anne's Lace 2018

Blend:

50% Seyval

50% Vidal

Alcohol: 11.5% abv **TA:** 7.3 g/L **pH:** 3.25

Residual Sugar: 1.6 % or 16 g/L

Case Production: 847 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 acid than is typical for us. To keep the acids and sugars balanced, we left a little less residual sugar than in previous vintages. The Vidal and Seyval were fermented separately to optimize the flavors unique to each variety. To retain the beautiful aromas, we aged the blend in stainless steel with as little oxygen exposure as possible. As a final touch, we allowed a small amount of perceptible CO2 from the primary fermentation to remain for a nice, slight spritz upon opening.

Tasting Notes: Our Queen Anne's Lace is vibrant and refreshingly off dry.

Awards:

Gold - 2019 San Francisco International Wine Competition (89 points)

Gold - 2021 San Francisco Chronicle Wine Competition

Pairing Suggestions:

- Consider using for a dessert pairing!
- Spicy fish tacos
- Garlic-lime Chicken
- Fresh, homemade salsa

Price: \$18.00



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