

# Queen Anne's Lace 2014

**Blend:**

50% Seyval

50% Vidal

**Alcohol:** 11.1% abv **TA:** 8.47 g/L **pH:** 3.08

**Residual Sugar:** 2.1% or 21 g/L

**Case Production:** 876 cases

**Date Bottled:** 7/14/2015

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

**Aging:** 100% Stainless Steel

**Winemaker Notes:** 2014 started off cool and wet in the Finger Lakes, but the autumn that followed was perfect – long, sunny and moderate, ripening the grapes slowly and beautifully. Our Seyval and Vidal were harvested with perfect chemistry for this pleasant semi-sweet blend. We co-fermented both varieties and aged the finished blend in stainless steel with as little oxygen exposure as possible to retain the 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:** This wine has aromas of citrus blossom, granny smith apple and key lime pie accompanied by a lovely balance of acidity and sweetness.

**Awards:** Gold - 2016 Finger Lakes International Wine Competition

**Pairing Suggestions:**

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

**Price:** \$16.00



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