

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:

Jefferson Cup - 2017 Jefferson Cup Invitational Wine Competition

Best of Class/Gold - 2018 Dan Berger International Wine Competition

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



CELLAR DOOR
WINERY *Maine* 