

Stone Tower

2014

**Blend:**

50% Sauvignon blanc

50% Sémillon

**Alcohol:** 13.2% abv **TA:** 5.77 g/L **pH:** 3.18

**Case Production:** 812 cases

**Date Bottled:** 7/15/15

**Grape Source(s):**

Sauvignon Blanc: Columbia Valley AVA, WA

Sémillon: SO Vineyard, Columbia Valley AVA, WA

**Aging:** 100% Stainless Steel

**Winemaker Notes:** Our inspiration for this wine was the beautiful white blends of Bordeaux. To create this wine, we fermented the Sauvignon Blanc and Sémillon separately with different yeast strains. For the Sauvignon Blanc, we chose a yeast strain that is recommended for fresh aromatic wines with fruit intensity. For the Sémillon, we selected a South African yeast strain that has a high ester production designed for aromatic whites. These grapes were harvested with balance in mind, creating a light fresh stainless steel fermented blend that is perfect for a summer day.

Stone Tower refers to the WWI memorial on top of Mount Battie that so many of our guests visit to get that postcard-perfect view of Camden Harbor and the outlying islands. \$10,000 was donated in 2016 to the restoration and maintenance fund for the tower, and each bottle sold of Stone Tower donated \$1 to that effort.

**Tasting Notes:** This Bordeaux-inspired blend offers an alluring balance of fresh citrus, stone fruit and minerality. Sauvignon Blanc pairs perfectly with Sémillon to create a medium-bodied wine with complexity.

**Awards:**

Silver - 2016 Winemaker Challenge Competition - 88 Points

Silver - 2017 San Francisco Chronicle Wine Competition

**Pairing Suggestions:**

- Oysters; Mussels
- Chicken piccata
- Non-oily whitefish
- Fantastic tapas wine: olives, peppadews, olive oil, and bread

**Price:** \$16.00

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