

Vendange

2013

Blend:

75% Marquette
13% Frontenac gris
12% Frontenac blanc

Alcohol: 11.8% abv **TA:** 7 g/L **pH:** 3.41

Dosage/residual sugar: 7 g/L or 0.7% **Sweetness designation:** Brut

Case Production: 90 cases

Date Bottled: 7/21/2014 **Date Disgorged:** 5/1/2016

Grape Source(s): 100% Cellardoor Estate Vineyard, Lincolnville, ME

Aging: Aged in neutral barrels for 5 months with an additional 21 months on the lees in bottle prior to disgorging.

Winemaker Notes: After an unusual growing season with weeks of cool temperatures, a stretch of hot weather, and too much rain, we harvested our estate grapes for Vendange between September 29 and October 5. The striking color of the Vendange is derived solely from the juice of the Marquette grape. Since the juice of this grape is uncommonly red, we can press straight out of the vineyard without any skin contact. Because of this, the Vendange has great color but no tannin. To reduce the natural high acidity in the grapes, we followed the primary fermentation with a secondary malolactic fermentation after which we aged the wine in neutral barrels sur lie for 5 months (stirring the lees weekly). Once we achieved the desired chemistry and mouthfeel, we bottled the base wine with yeast and sugar for a Traditional Method bottle fermentation. The wine was then allowed to age on the lees for an additional 21 months before disgorging the yeast and corking. As a final touch, we added a 7 g/L dosage for perfect balance.

Special note: Due to the naturally high levels of calcium in our soils, our estate grapes are also high in calcium. This can cause calcium tartrate crystals to form in the bottle. These crystals are just calcium falling out of solution over time and will cause no harm or flavor change.

Tasting Notes: With a firm backbone and racy core of wild berry fruit, our Vendange pops with lively notes of cranberry, rhubarb, and pine needle.

Awards:

Gold - 2017 Finger Lakes International Wine Competition
Silver - 2017 San Francisco Chronicle Wine Competition
Silver - 2017 Best of New England Wine Competition

Pairing Suggestions:

- Strawberry Gazpacho
- Bright summer salads with vinaigrette
- Caviar
- Any celebration

Price: \$40.00

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