



Alcohol label %: 12.0 | pH: 3.0 | Acidity (TA): 11.5 | Residual Sugar (g/L): 50.0



Our Vignoles is grown on our Swede property and sits down in the lowest area of our farm. Vignoles does very well in those low area as bud break is typically later than other varietals. It achieves sugar ripeness earlier but with high acid we let the grapes hang until mid-October or later.

Harvest

October 18th

Palate

This wine has a bright acidity, countered by a complimentary sweetness

Food Pairing

Spicy food like pad Thai, Kung Pao Chicken or simple pork tacos adorned with fresh cilantro, onion and your favorite hot sauce

