



2018 Traminette

Harvest Dates: September 27th - October 2nd, 2018 | **Alcohol label %:** 12.0 | **pH:** 3.49 | **Acidity (TA):** 7.7

Growing Conditions

Vineyards: Moorhead Farms, Szklenski Brothers Farm

Winemaking

The fruit was crushed and cold soaked for 24 hours prior to pressing to enhance the spicy aromas. The wine is cool fermented and bottled with a hint of residual sugar to create a balanced, crisp wine.

- Residual Sugar: 1%

Nose

Traminette is a semi-dry wine with a muscat-spice character bursting with floral notes, complimented by ripe apples and pears mingled with the sweetness of violets and apple blossoms.

Palate

It's complex, yet elegant.

Food Pairing

Blackened seafood or chicken; shellfish; Asian cuisine

