

Dry Cherry

DESCRIPTION:

Exhibiting the concentrated full-bodied flavor of Door County Montmorency cherries, this off-dry favorite can stand up to wild game and other hearty foods. Not only you will enjoy the painted bottle, but the wine will benefit from its anti-aging capabilities too!

PRODUCTION METHOD:

Cherries are frozen to assist in extraction of color and flavor from the skins. Thawed and pressed, then fermented in stainless steel. Bottled young and great young or aged.

PAIRINGS:

Wild game and hearty foods. Try making a reduction with this wine or add as part of 'the liquid' in a sauce recipe. A fun one to serve to guests alongside roast duck or grilled pork.



Serving Temperature 46° F

Cellar Life: 5-25 years

Appellation: Wisconsin (Door County Cherries)

Residual Sweetness: 3.0%

PH (Acidity): 3.43

Alc. By Volume: 12%

Product UPC: 728284000119

INSPIRATION: *With over 30 von Stiehl labels, it's hard to imagine a time when there was only one: Sweet Cherry. That was the case in 1967. Dry Cherry was the second wine added in the late 60s. Dr. Stiehl would often woo hard liquor drinkers by suggesting Dry Cherry as a mixer in place of vermouth!*



SEE ONLINE

Our Mission

To delight our guests by offering fine wine in crystal glassware. To produce a precisely balanced wine list with spotless equipment in a modern winemaking facility. To create unique spaces in a nationally recognized historic building including 150 year-old barrel-aging tunnels, a charming 45 year-old tasting room, relaxing top-story lounge, and a calming terrace overlooking Lake Michigan. To not take ourselves too seriously. To make guests want to return!

