

Framboise

DESCRIPTION:

A raspberry lover's dream, this fortified wine is succulent and satisfying, like a mouthful of fresh raspberries.

PRODUCTION METHOD:

Raspberries are frozen to assist in extraction of color and flavor from their skins. Thawed and pressed, then fermented in stainless steel.

Halfway through fermentation, 190-proof neutral grape brandy spirits is added to stop fermentation.

PAIRINGS:

Serve with rich chocolate or chocolate cheesecake. The ultimate dessert wine; also a perfect accompaniment for mild cheeses and a baguette.



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Serving Temperature: 46° F

Cellar Life: 5+ years

Appellation: New York

Residual Sweetness: 8.4%

PH (Acidity): 3.37

Alc. By Volume: 17%

Product UPC: 728284000393

INSPIRATION: *After success from Cherry Kirsche, we decided to see what a brandy fortified raspberry wine would taste like. There's no white wine in our raspberry wine, just fresh-pressed raspberry juice. The juice is fermented just like grape wines, but half way through fermentation, it is shocked with 190-proof neutral grape brandy spirits. This stops the fermentation, leaving us with partially fermented raspberry wine and brandy. The leftover juice gives an intense natural raspberry taste.*

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!

