

# Lakeshore Fumé

## DESCRIPTION:

A semi-dry “smoky white”. Slight hints of pear and tropical fruits. A wonderful complement to a hot summer day.

## PRODUCTION METHOD:

Cool fermented in stainless steel at 65°F from the Seyval Blanc French-hybrid grape.

## PAIRINGS:

This wine is a natural with dilled poached salmon or seared scallops with curried peas.



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Serving Temperature: 46°F

Cellar Life: 1 year

Appellation: Finger Lakes, NY

Residual Sweetness: 1.6%

PH (Acidity): 3.04

Alc. By Volume: 12%

Product UPC: 728284000713

*INSPIRATION: We released this wine for the first time in the early 2000s. Fumé Blanc is a name given to the Sauvignon Blanc grape when barrel-fermented. We decided to put our spin on the name, using the French-hybrid grape, Seyval. A percentage of each batch, aged in new barrels, when the oak is strongest. The word Fumé indicates ‘smoked’ in French, hence the reveal of the toast from the new oak.*

## 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!*

