

# Stony Creek Rosé

## Description:

From our own vineyard in southern Door County. A fun and fruity semi-dry blush with hints of melon and strawberry. Serve well-chilled with appetizers or seafood.

## Production Method:

Hand-picked grapes are pressed immediately and cool-fermented in stainless steel. The lower temperature helps to preserve the natural aromas found in the grape and enhances the bouquet.

## Pairings:

Try with sweet foods and delicate cheeses. Try making a reduction with this wine or add as part of 'the liquid' in a sauce recipe. This bright and beautiful rosé melds well with roast duck as well as smoked salmon.



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Grapes: Marechal Foch 79%,

Frontenac 21%

Serving Temperature: 46°F

Cellar Life: 1 year

Appellation: Wisconsin Ledge

Residual Sweetness: 2.5%

PH (Acidity): 3.0

Alc. By Volume: 12%

Product UPC: 728284000980

*Inspiration: In 1997 our Stony Creek Vineyard was planted, and in 2000 our first batch of Stony Creek Blush (now called Rosé) was bottled after a wine dinner on a Saturday night. Those 40 cases did not last long. Now, we produce approximately 350 cases per year. Who manages the vineyard? Bill Schmiling, who owned von Stiehl from 1981 to 2003. His hard-working hands are still busy full time from April through harvest in September. Taste what over 30 years of wine business experience is like when you pour a glass of this wine!*

## 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!*

