

Marechal Foch 'Sylvester'

DESCRIPTION:

Dark ruby in color with aromas of cedar, Damson plums, and spicy black cherry. This lighter-bodied red boasts flavors of dark stone fruits with a subtle earthiness on the finish.

PRODUCTION METHOD:

Fermented on the skins in stainless steel tanks. Aged 9 months in French-hybrid oak.

PAIRINGS:

Enjoy with an Italian red sauce, roasted foods, grilled foods, and robust cheeses. Serve this rich red with all your barbecued favorites, including burgers, brats, ribs, and steaks.



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Grape: Marechal Foch

Serving Temperature: 64° F

Cellar Life: 2-3 years

Appellation: Wisconsin Ledge

Residual Sweetness: 0.0%

PH (Acidity): 3.32

Alc. By Volume: 13.4%

Product UPC: 728284001550

INSPIRATION: *Sylvester was the grandfather of current owners Aric and Brad. He grew up on the Schmiling homestead and spent his life farming the land that is now Stony Creek Vineyard where these Marechal Foch grapes are usually grown for a rosé. For grins and the satisfaction of knowing of what our vines are capable, we produced two barrels of dry red wine from these grapes. It turned out much better than we anticipated, and we have been very pleased with the influence of oak on this red.*

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!

