

Symmetry

DESCRIPTION:

An ensemble of Chardonnay, Sauvignon Blanc, and Traminette. This off-dry blend is so smooth that it gives the impression of sweetness.

PRODUCTION METHOD:

Three wines produced separately in stainless steel, then blended together.

PAIRINGS:

Enjoy with grilled foods, lighter fare, and delicate cheeses. This grape trio complements a risotto primavera as well as grilled or broiled lobster tails with drawn butter. The fresh bountiful aroma of apricot and honey pairs well with salads, quiche, and shrimp cocktail.



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Grapes: Chardonnay 50%, Sauvignon Blanc 20%, and Traminette 20%.

Appellations:

Chardonnay - Clarksburg

Sauvignon Blanc - Yakima Valley

Traminette - New York Finger Lakes

Serving Temperature: 46° F

Cellar Life: 1 year

Residual Sweetness: 0.2%

PH (Acidity): 3.22

Alc. By Volume: 12%

Product UPC: 728284001406

INSPIRATION: *Inventory management is very tricky for a winery. Grapes must be ordered a year and a half before a wine is bottled. If we overestimate our need for a certain grape, we end up with extra wine. This was the case when Symmetry was born. The unintentional, yet favorable blend of these three grapes will soon become a favorite.*

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!

