

Union

DESCRIPTION:

Enjoy aromas of black currant and vanilla with a hint of spicy black licorice. A food friendly red with luscious flavors of black cherry and plum. Silky fruit tannins lead into a smooth yet crisp finish.

PRODUCTION METHOD:

Fermented on the skins in stainless steel tanks. Aged 9 months in stainless. Cabernet Franc grapes are then blended with von Stiehl Satin Red (20%) to give a slight smoothness not found in California grapes.

PAIRINGS:

Enjoy with an Italian red sauce, roasted foods, grilled foods, sweet foods, and delicate cheeses. Try with grilled portobello mushroom burgers or a roasted, stuffed pork loin.



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Grapes: 80% Cabernet Franc, 10%

Marechal Foch, 10% Frontenac

Serving Temperature: 64° F

Cellar Life: 2-3 years

Appellation: Yakima Valley, Washington & Michigan

Residual Sweetness: 0.0%

PH (Acidity): 3.64

Alc. By Volume: 13.4%

Product UPC: 728284001598

INSPIRATION: Since most wine drinkers don't eat a big steak every night of the week, a food friendly red that can pair with everything from roast duck to spicy Italian red sauce dishes comes in handy. We wanted to create a soft, luscious red blend that would fit the food bill and grow to become as popular as von Stiehl Satin Red. For those who find Satin Red a bit too sweet, this wine will make a great alternative. Enjoy this high value & low cost wine often!

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!

