

Captain's Mistress

DESCRIPTION:

The rich and velvety fortified dessert wine greets you with the aroma of ripe red raspberries, dark plum, and chocolate. Expect this Northeast Wisconsin estate-grown Marquette grape to warm your heart and soul.

PRODUCTION METHOD:

This wine is created in the likeness of traditional port wine. Fermentation ceased early with the addition of high proof spirits. This leaves more of the fruits, natural sweetness. To complete the process we age the wine in barrels.

PAIRINGS:

This beautiful dessert wine pairs well with most desserts and compliments chocolate perfectly.



Serving Temperature: 50-64° F

Cellar Life: 3+ years

Appellation: Wisconsin Ledge

Residual Sweetness: 6.0%

PH (Acidity): 3.43

Alc. By Volume: 17.4%

Product UPC: 728284010118

INSPIRATION: *We wanted to create a wine that showcased the unique characteristics and balance of the Marquette grape. Its acidity and fruit forwardness traits are idyll for a sweet and fortified port-style wine.*

LEARN MORE:



Our Mission

A venue for vinifera, Captain's Walk Winery offers premium wine tasting in a laid-back atmosphere. We take the snobbery out of wine while providing a unique and lighthearted tasting education at our Green Bay, Wisconsin Winery.

