

Captain Stiehl

DESCRIPTION:

A luscious dessert wine produced from our very own estate grown Marquette grapes, then aged eight years in French Hybrid barrels. This velvety red has aromas of brandied cherries and raisins that lead to a complex flavor of apricot, cranberry and cocoa. This elegant wine finishes with notes of vanilla spice and warm caramel.

PRODUCTION METHOD:

Estate-grown Marquette aged 8 years in French Hybrid barrels. With extended maturation, and the desired oxidation, the wine evolved from ruby red to an amber hue or “tawny.”

PAIRINGS:

Like other strong dessert wines, it can do great service at the start of a meal and the end. Ensure that your dessert is not sweeter than your port. Tawnies are completely capable of partnering up with the savory side of smoked cheddar, Pecorino, and aged Manchego.



Serving Temperature: 60° F
Cellar Life: 5+ years
Appellation: Wisconsin Ledge
Residual Sweetness: 8.0%
PH (Acidity): 3.43
Alc. By Volume: 17.4%
Product UPC: 728284010354

INSPIRATION: An 8 year collaboration between Captain's Walk Winery and von Stiehl Winery. Taking our Captain's Mistress estate-grown Marquette port-style wine to another level and aging for just shy of a decade in the barrel. We desired to enhance its complexity and create a tawny.

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.

