

Blueberry

DESCRIPTION:

This understated semi-sweet wine is redolent with the essence of plump, plush, ripe New York blueberries. Smooth to the finish, with a lingering blueberry flavor.

PRODUCTION METHOD:

Blueberries are picked and hot-pressed to extract color and flavor. Juice is then fermented in stainless steel.

PAIRINGS:

Enjoy with sweet foods and delicate cheeses. Pairs well with blueberry cobbler or cheesecake. Goes well with such diverse foods as liver paté, stir-fried vegetables, and crème brûlée.



Serving Temperature 46° F

Cellar Life: 1 year

Appellation: New York

Residual Sweetness: 6.6%

PH (Acidity): 3.4

Alc. By Volume: 11%

Product UPC: 728284000263

INSPIRATION: In the 1980s when fruit wines were the buzz, von Stiehl added a fruit juice fermented blueberry wine. It was so well received that it remains on our tasting list today. We suggest this wine to anyone new to wine, to anyone looking for a dynamite pairing with blueberry cheesecake or cobbler, or anyone who just likes blueberries!



SEE ONLINE

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!

