

# Cranberry

## DESCRIPTION:

An intense red color to match the intense pure Wisconsin cranberry flavor. Crisp, refreshing, tart and tasty.

## PRODUCTION METHOD:

Cranberries are picked and hot-pressed to extract color and flavor.

Juice is then fermented in stainless steel.

## PAIRINGS:

Great for those special holiday meals of turkey or ham. Delicious as a dinner wine with poultry, veal, or pork, this wine is also the perfect cheese and crackers accompaniment.



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Serving Temperature: 46° F

Cellar Life: 1 year

Appellation: Wisconsin Rapids

Residual Sweetness: 7.2%

PH (Acidity): 2.65

Alc. By Volume: 11.6%

Product UPC: 728284000355

INSPIRATION: *This wine does not taste like most popular cranberry wines, and that's the way we like it. Due to the tartness of cranberries, wineries will often blend cranberry juice with white wine to create a semi-sweet light wine. This is a great style of wine, but at von Stiehl, we prefer to pack as much of the fruit flavor into our wines as possible. Therefore, we ferment hot pressed cranberry juice. The result is a more intense, tart, but balanced wine. If you like dry red wine, give this a try; it might surprise you!*

## 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!*

