

7 Seas



DESCRIPTION:

Experience oceans of flavor with this blend of seven American grown grapes. Vibrant aromas of fresh pear, ripe apple and aromatic apricot mingle in the natural acidity of this one-of-a-kind creation.

PRODUCTION METHOD:

Seven different grape varietals, six white and one red are fermented independently before they are blended.

PAIRINGS:

7 Seas is a very versatile rosé. The most popular pairings are poultry, pork, ham, and seafoods. Also, try pairing this rosé with Goat cheese and other mild cheeses.

INSPIRATION:

Each of the seven grapes used to make this delicious rosé represent the seven seas that 19th-century mariners referred to when traveling different trade routes. This wine was created for all travels no matter how many "seas" they have to travel to make it back to port at Captain's Walk Winery.

Grapes: Chardonnay, Marechal Foch, Traminette, Gewurztraminer, Muscat Canelli, Pinot Grigio, Vignoles

Serving Temperature: 46° F

Cellar Life: 1-2 years

Appellation: American

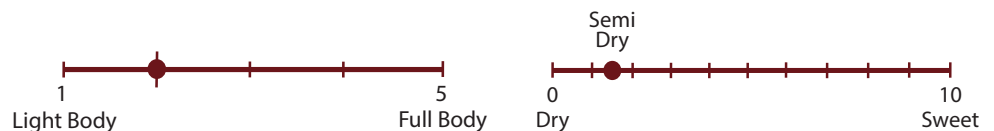
Residual Sweetness: 1.4%

Alc. By Volume: 12.6%

Product UPC: 728284010125



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To create an innovative and diverse wine experience.

