

Marquette Rosé



DESCRIPTION:

This rosé is the product of dark-skinned estate-grown grapes. Strawberry flavors will tantalize the taste buds, while the vibrant pink color will enliven a midsummer afternoon.

PRODUCTION METHOD:

This wine is cold fermented in stainless steel tanks to retain the fruit forward character of the grapes. The lower temperature helps to preserve the natural aromas found in the grape and enhance the bouquet.

PAIRINGS:

This elegant dry rosé pairs beautifully with lamb, roast duck, New York Strip steak and even blackened walleye. Goat cheese, Brie, walnuts and crème brûlée also pair well.

INSPIRATION:

We wanted to create a light, crisp version of a Marquette wine. The grapes are grown in our estate vineyard in Door County, Wisconsin. Each grape cluster is hand picked and then pressed shortly after. This wine captures the essence of Door County grown grapes.

Serving Temperature: 46° F

Cellar Life: 1 year

Appellation: Wisconsin Ledge

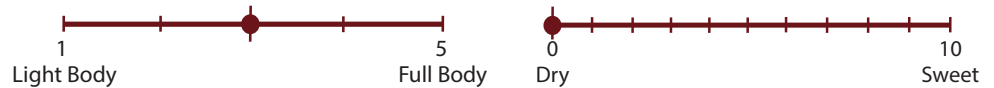
Residual Sweetness: 0.0%

Alc. By Volume: 11.0%

Product UPC: 728284010187



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OUR MISSION:

To create an innovative and diverse wine experience.

