

# Barrel Fermented Dry Cherry



## DESCRIPTION:

An experience like no other! This dry cherry wine was barrel fermented and aged sur-lie (like Chardonnay) paving the way for its creamy texture and vanilla spice finish. On the nose, it has fragrant aromas of black cherry and oak spice opening up to dark red fruit, vanilla cream, and fresh baked bread on the palate. It's long, round finish teases of cherry mead, oak spice, and hints of grilled plantains.

## PRODUCTION METHOD:

We start with sweet cherry juice that we use to make Cherry Kirsche. Once the juice starts to ferment, we fill the barrels and let it ferment until dry. The wine is then barrel-aged for 18 months before bottling.

## PAIRINGS:

This dry cherry wine complements grilled chicken and Asian cuisine. Also, if you are looking to pair with cheese, try Blue Cheese, Cheddar, or Gruyere.

## INSPIRATION:

We love to push the boundaries and try something new. This is a true dry cherry wine fermented in oak barrels that a dry wine aficionados will gravitate to. This cherry wine in oak barrels brings us back to the days of old, but with a new added twist.

Serving Temperature: 64°F

Cellar Life: 5-25 years

Appellation: Wisconsin Ledge

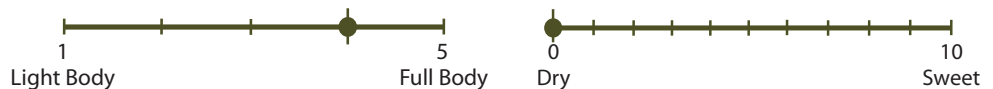
Residual Sweetness: 0.0%

Alc. By Volume: 14.4%

Product UPC: 728284002137



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## OUR MISSION:

To create an innovative and diverse wine experience.

