

# 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.

## 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!

Serving Temperature: 46°F

Cellar Life: 1 year

Appellation: Finger Lakes, NY

Residual Sweetness: 6.6%

Alc. By Volume: 11.0%

Product UPC: 728284000263



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## OUR MISSION:

To create an innovative and diverse wine experience.

