

Cherry Esprit



DESCRIPTION:

A full and intense cherry flavor derived from the Door County Montmorency cherry. This exuberant sparkling sipper is delicious as an aperitif spritzer or can be enjoyed after dinner.

PRODUCTION METHOD:

The Montmorency cherries are frozen to capture the fullest flavors and beautiful red color. They are next thawed and pressed, then the juice is fermented in stainless steel.

PAIRINGS:

Wild game, hearty foods, and a fun one to serve to guests alongside roast duck or grilled pork. This is a great accompaniment to baked ham, or any dessert containing cinnamon.

INSPIRATION:

What was old, is new again! At von Stiehl Winery, we often find wines that fall into this category. Going back to our roots of 25 years ago, we made Cherry Esprit. Now that we are able to do sparkling in house, we thought there is no better time to bring back a true treat from the past.

Serving Temperature: 40°F

Cellar Life: 1-2 years

Appellation: Door County, WI

Residual Sweetness: 7.8%

Alc. By Volume: 12.0%

Product UPC: 728284000270



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OUR MISSION:

To create an innovative and diverse wine experience.

