

Dry Cherry



DESCRIPTION:

Exhibiting the concentrated full-bodied flavor of Door County Montmorency cherries, this off-dry favorite can stand up to wild game and other hearty foods. Not only will you enjoy the white bottle, but the wine will benefit from its anti-aging capabilities too!

PRODUCTION METHOD:

Cherries are frozen to assist in extraction of color and flavor from the skins. Thawed and pressed, and then fermented in stainless steel. Bottled young and great young or aged.

PAIRINGS:

Wild game and hearty foods or try making a reduction with this wine or add as part of 'the liquid' in a sauce recipe. A fun one to serve to guests alongside roast duck or grilled pork.

INSPIRATION:

With over 40 von Stiehl labels, it's hard to imagine a time when there was only one: Sweet Cherry. That was the case in 1967. Dry Cherry was the second wine added in the late 60s. Dr. Stiehl would often woo hard liquor drinkers by suggesting Dry Cherry as a mixer in place of vermouth!

Serving Temperature: 46°F

Cellar Life: 5-25 years

Appellation: Door County, WI

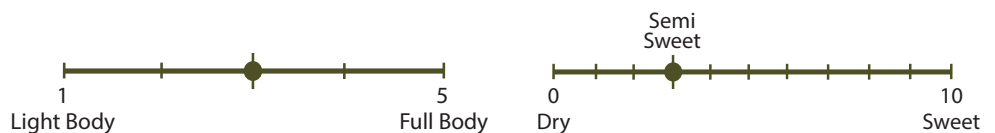
Residual Sweetness: 3.0%

Alc. By Volume: 12.0%

Product UPC: 728284000119



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To create an innovative and diverse wine experience.

