

Niagara



DESCRIPTION:

This sweet white evokes the luscious flavor of summer's first green grapes popped into your mouth for smooth, clean, and refreshing fun.

PRODUCTION METHOD:

Niagara grapes are picked and pressed, and then juice is cool fermented in stainless steel.

PAIRINGS:

Pairs especially well with banana walnut bread. Try with a lightly sauced mild fish.

INSPIRATION:

The American Niagara grape is often reserved for fruit juices, but we had a different idea. We ferment the sweet Niagara grape into a juicy white wine. Similar qualities can be found in our Crimson Royale where the same is done with the Concord grape. This is the perfect starter white if you don't like wine. It's also a great dessert wine to be paired with homemade summertime desserts.

Serving Temperature: 46°F

Cellar Life: 1 year

Appellation: Lake Michigan Shore

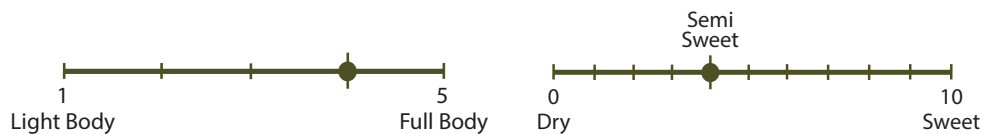
Residual Sweetness: 4.2%

Alc. By Volume: 11.0%

Product UPC: 728284000300



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OUR MISSION:

To create an innovative and diverse wine experience.

