

# Oktoberfest



## DESCRIPTION:

A blend of Vignoles, Gewurztraminer, and Riesling, this wine boasts a semi-sweet floral flavor of pear and honey with a subtle citrus finish.

## PRODUCTION METHOD:

Each grape is cool fermented in stainless steel separately, then they are blended together.

## PAIRINGS:

Enjoy with lighter fare, sweet foods, and delicate cheeses. This blend holds its own with spicy seafood jambalaya and Thai curry dishes.

## INSPIRATION:

In 2001, our dear friends at Galena Cellars suggested we make an Oktoberfest wine and use it at a fall festival. Our winemaker, Aric, skillfully blended Riesling, Gewurztraminer, and Vignoles into a semi-sweet blend that was released for the first annual Wet Whistle Wine Festival on September 27-28, 2002.

Grapes: Vignoles, Riesling, Gewurztraminer

Serving Temperature: 46°F

Cellar Life: 1 year

Appellation: New York & Yakima, WA

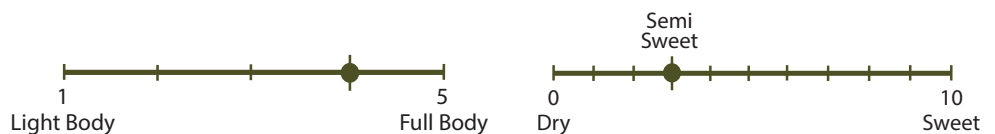
Residual Sweetness: 3.0%

Alc. By Volume: 11.0%

Product UPC: 728284000775



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## OUR MISSION:

To create an innovative and diverse wine experience.

