



VINEYARD DEMI SEC

Semi Dry Table Wine

THE BLEND

40% Riesling, 50% Vignoles
10% Vidal

PRODUCTION

1500 cases

RELEASE DATE

April 2009

STATISTICS

Total Acidity: 8.2 g/l
pH: 3.20
Alcohol: 10.52%
Residual sugar: 3.2%

WINEMAKING

Stainless steel fermentation

A BRIEF HISTORY

This wine, produced in the mold of the German Piesporter, is a light, fruity and refreshingly sweet wine that has become one of the hallmarks of the Southwest Michigan wine region.

ABOUT THE WINE

Our winemaker is the originator of this wine in our area and we continue to produce it from the recipe developed over twenty years ago. A blend of Riesling, Vidal and Vignoles grapes it is light and fruity with a crisp, clean finish that brings you back for more.

WINEMAKER'S TASTING NOTES

Classically balanced sweetness with hints of apple, pear and floral tones on the palate, this wine finishes with perfectly balanced acidity bringing you back for more.

FOOD PAIRINGS

Served with appetizers, salads, lighter cheeses or enjoyed by itself; perfect "patio" wine.

