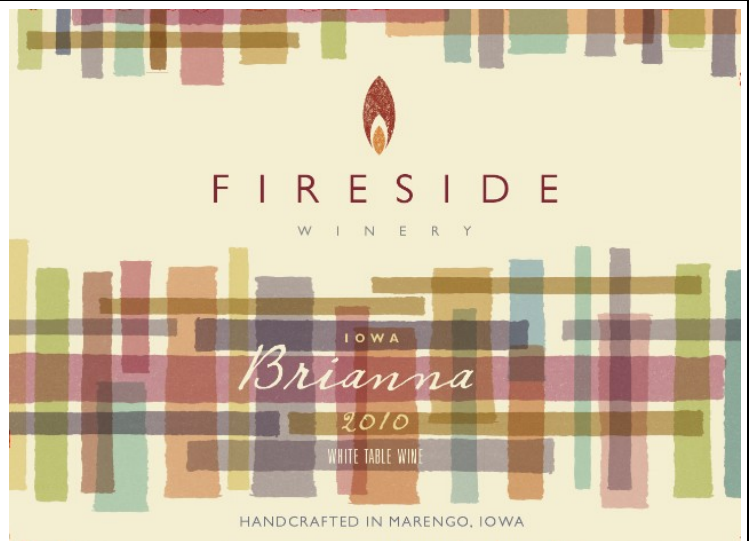


## Overview

Our Iowa Brianna (Vintage 2010) is an approachable, lightly sweetened, crisp and juicy white wine. Amazing tropical fruit aromas and flavors deliver an enticing and satisfying treat for the casual wine drinker or as a delectable complement for your next dining experience featuring cream sauces or spicy food. Best when served chilled.



## Color/Aroma/Palate

Moderately hued light yellow wine. Brianna treats you to scrumptious aromas of tropical fruit, rich apricot, and a hint of spice. Cool fermentation enhances the pineapple, banana, and apricot you'll taste and balanced perfectly with just a bit of residual sugar. The pleasantly long, silky finish is fully appreciated with spicy foods, cream sauces, or simply by itself.

## Wine Production Info

Cultivars: 100% Iowa Brianna

Harvest Year: 2010

Bottling Year: 2011

Vineyard: Brickyard Hill (Estate Vineyard), Wilson Vineyard (near Milo), and Peers Vineyard (near Tama).

Alcohol: 11.0 %

Brix: 20°

Residual Sugar: 2.5%

Oak: None

Cold Stabilization: Yes

Note: Cool fermented to enhance fruity character

Background: Developed by Elmer Swenson.

## Pairing and Service

Optimal Serving Temperature: 50 degrees (chilled)

Cheese: Fontina, Havarti, Muenster, Monterey Jack, Colby, Gouda, BellaVitano

Meals: Light fare, spicy Thai or Mexican food, pasta with cream sauce.

**Awards:** New wine not yet submitted into competition.