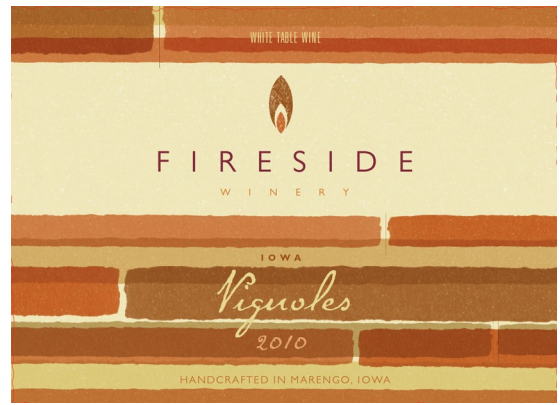


Overview

Our 100% Iowa Vignoles is an energetic, medium-bodied white wine with tropical and citrus notes. Lightly sweetened to balance the acidity, Vignoles glides across the palate with a bright acidity into a complex fusion of tropical fruit, apple, and honey. A fun, lively and delicious food-friendly wine!



Color/Aroma/Palate

Medium intensity, gold hued wine. Our vintage (2010) Iowa Vignoles exhibits a gracious balance of fruity-sweetness and acidity. Complex tropical fruit aromatics and rich honey scents prepare the palate. The tropical notes are followed on the palate, juicy apple and a delicious honey finish that lingers pleasantly.

Wine Production Info

Cultivars: 100% Iowa Vignoles (Vintage 2009)

Harvest Year: 2010

Bottling Year: 2011

Vineyard: Fresh Vignoles grapes sourced from Chalkridge Vineyards, Ft Madison, Iowa

Alcohol: 12.1%

Brix: 22.0

Residual Sugar: 1.5% RS

Oak: None

Malolactic Fermentation: None

Cold Stabilization: Yes

Background: Vignoles originated in France and has Chardonnay in its ancestry.

Pairing and Service

Optimal Serving Temperature: Chilled, 50 degrees

Cheese: Gouda, Edam

Meals: A nice wine for casual dining; pairs very well with spicy food (e.g., Thai or Mexican food), pork chops and roasts, poultry, and foods with cream sauce.

Awards: Not yet submitted.