

TASTING NOTES

2010 Vermont Quartet

375 mL

Suggested Retail: \$20

TASTING COMMENTS

Crafted from the Vermont grown varieties, Riesling, Traminette, Vignoles and LaCrescent. Primarily from our own vineyards in Shelburne, this dessert wine has an exquisite soft mouth feel and a lively acidity on the finish. Sip as an aperitif in a cordial glass paired with your favorite cheese!

TASTING CHART

		SCALE					
BODY	(Delicate) Light	○	○	●	○	○	Full (Complex)
SWEETNESS	Dry	○	○	○	●	○	Sweet (Dessert)
ACIDITY	(Soft) Low	○	○	○	●	○	High (Crisp)
OAK	None	●	○	○	○	○	Heavy
AGING	Drink Now	●	●	○	○	○	5 years

FOOD PAIRING

Fresh goat cheeses, Tiramisu

FRUIT SOURCE

This wine was produced with:

- 59% Riesling
- 21% Traminette
- 10% Vignoles
- 10% LaCrescent

DETAILS

Cases Produced: 51	pH: 2.73
Release Date: 2011	Residual Sugar: 6
Alcohol Content: 11	Filtering: 1u/sterile
Total Acidity (g/L): 11.1	Free SO2 at bottling (ppm): 20

WINERY

Shelburne Vineyard and Winery was established in 1998 and is dedicated to using sustainable agricultural practices to produce fine, handcrafted wines. Our small state of the art winery is located near the Vermont shores of beautiful Lake Champlain.

Shelburne Vineyard

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