

# TASTING NOTES

## 2010 Cayuga White

750 mL

Suggested Retail: \$13

### TASTING COMMENTS

This is a barely off dry expression of the Cayuga varietal. This vintage has a nose of white grapefruit and lemongrass. Upfront on the palette effervescence that follows to shy notes of honeydew and lime mid-palette. The finish is lingering with a bright crisp acidity.

### 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

This wine pairs beautifully with fresh and bright foods that balance with the wines acidity. Such as, fresh oysters and clams on the half shell. An arugula salad topped with avocado and a light vinaigrette. A wide variety of cheeses such as sharp cheddar cheese or aged parmesan reggiano, and fresh young goat cheese.

### FRUIT SOURCE

This wine was produced with:

76% Cayuga

14% Riesling

10% Chardonnay

### DETAILS

Cases Produced: 255.3	pH: 3.1
Release Date: 2011	Residual Sugar: 0.5%
Alcohol Content: 12%	Filtering: 1mic/sterile
Total Acidity: 7.4	Free SO2 at bottling: 27ppm

### 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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