

# TASTING NOTES

## 2010 Lakeview White

750 mL

Suggested Retail: \$13

### TASTING COMMENTS

A delicate semi-dry blend of Cayuga, Chardonnay and Gewurztraminer. This wine awakens the palate with a subtle sweetness that leads to a crisp finish. Light and perfect for sipping on a hot summer day.

### 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

Soft mild cheeses, ripe berries, grilled chicken salad

### FRUIT SOURCE

This wine was produced with:

65.0% Cayuga White

24.0% Gewurztraminer

11.0% Chardonnay

### DETAILS

Cases Produced: 759.5	pH: 3.23
Release Date: June 2011	Residual Sugar: 2%
Alcohol Content: 12%	Filtering: 1micron/sterile
Total Acidity: 7.7 g/L	Free SO2 at bottling: 40 ppm

### 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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