

TASTING NOTES

2010 Vermont New World Red

750 mL

Suggested Retail: \$17

TASTING COMMENTS

New World Red, is made with the cold hardy grapes, Frontenac, Marquette and St. Croix. This vintage is proof that 2010 was a prime growing season for Vermont, hot and dry with just enough rain, therefore full fruit and aromatic spices are prominent. The aroma of this 100% Vermont grown red rises through the glass with a hint of smoke and rich cherries. A soft mouth-feel right up front, that leads to a finish with mild tannins and lingering spicy notes.

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

- Turkey dinner with plenty of gravy and cranberry chutney
- Smoked turkey panini
- Fire roasted tomato flatbread
- Classic garlic and fresh tomato sauces

FRUIT SOURCE

This wine was produced with:

42% VT Frontenac

42% VT Marquette

16% VT St Croix

DETAILS

Cases Produced: 205	pH: 3.41
Release Date: July 2011	Residual Sugar: 0
Alcohol Content: 12%	Filtering: unfiltered
Total Acidity: 6.5g/L	Free SO2 at bottling: 61.6

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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