



Cream Sherry

Grapes.

Cayuga White 91%

Cabernet Sauvignon 9%

Director of Winemaking. Jonathan Hunt

Winemaker. Brian Barry

Barrel aging. *Cabernet Sauvignon* (7 months)

Residual Sugar. 14%

Alcohol. 18% by volume

Total acidity. 6.22 g/L

pH. 3.15

Bottled. August 16, 2016

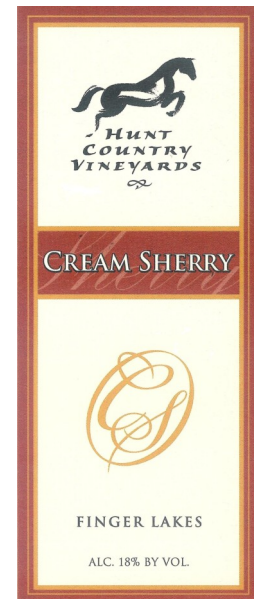
Bottle volume. 500mL

Label. Estate 54 linen paper

Closure. MA Silva premium natural cork

Production. 600 cases

Appellation. Finger Lakes



Major Distinctions.

This Blend: Awaiting competition results.

2011 Blend: Medal of American Excellence (Gold), 2011 Jefferson Cup Invitational Wine Competition

2008 Blend: Gold medal, 2009 Tasters Guild International Wine Competition

2004 Blend: Double Gold medal, 2004 Florida State Fair Int'l Wine Competition

2001 Blend: Double Gold medal, 2002 NY Food & Wine Classic Competition

1999 Blend: Gold medal & Dogwood Award for Best U.S. Fortified Wine, 2000 Atlanta Int'l Wine Summit

Comments by Jonathan Hunt.

Cream Sherry has been a favorite of our family for generations, a perfect drink for relaxation after a great meal. The foundation of our Cream Sherry is a blend of Cayuga White and Cabernet Sauvignon wines. We fortify the wine with pure grape distilled spirits to achieve the perfect balance between the flavors, sweetness and alcohol. We then heat and bubble oxygen through the blend for a month or more to produce the beautiful "darker" flavors of raisin, nut and caramel. Crucial to this step is our condenser coil that traps evaporating alcohol and returns it to the wine. Serve at cool room temperature or lightly chilled. Enjoy a glass by itself, with sharp cheeses and desserts, or as an ingredient in soups, stews and sauces. Cheers!