

## **2021 Après**



## **Vineyard & Winemaking Notes**

We have been growing and sourcing the Vignoles grape for many years for its uniquely vibrant citrus and tropical fruit aromas. The fungus *botrytis*, nicknamed by the French the "noble rot", grows somewhat on most grapes, but it <u>loves</u> Vignoles. *Botrytis* dessicates the berries, which intensifies the flavors. This process, crucial to the famed *Sauternes* dessert wines, is likewise one of the secrets to our Après. About 25% of the Vignoles grapes in this 2021 vintage were "happily" botrytisized.

Appellation	Finger Lakes
Grower	Swedish Hill Vineyard
Varietal Composition	100% Vignoles
Harvest date	October 2021
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Winemaker	Daniel Bissell
Fermentation	100% in tanks
Alcohol by volume	12%
Residual sugar	13%
Sweetness perception	Sweet
Bottling dates	September 1, 2022
Production	255 cases (375mL bottles)
Troduction	200 cases (570mm bottles)
Superior Education	

## **Tasting Notes**

Available as a special release, our Après dessert wine is creamy and soft with luscious apricot, citrus, and honey notes and a luxurious finish. Serve well chilled.

## **Food Pairing Ideas**

A delicious companion to fruit tarts, carrot cake, desserts with chocolate and whipped cream, or drizzled over fresh fruit, or cheesecake. Or enjoy on its own instead of dessert, sip by sip, in a little wine glass!