

SHELBURNE VINEYARD

2022 Louise

Varieties

a blend of our Vermont-grown Louise Swenson, Itasca and La Crescent varieties, plus a touch of Prairie Star and L'Acadie Blanc.

Alcohol

13.5% ABV

Tasting Chart

| | | | | | |
|------------|----------------------------------|----------------------------------|-----------------------|----------------------------------|-----------------------|
| BODY | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| SWEETNESS | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| ACIDITY | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> |
| OAK | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| AGEABILITY | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |

Tasting Notes

This bright, dry white is primarily crafted from a blend of our Vermont-grown Louise Swenson, Itasca and La Crescent grapes.

The 2022 vintage of this wine presents aromas of white roses, pear, and flinty limestone. On the palate, Louise pops with lemon and chamomile, complimenting its dry, bright style. It finishes neatly, with a clean acidity and minerality derived from our soils.

Pairing suggestions: goat cheese, fresh seafood, green salads and quiche.

Details

| | |
|------------------------|------------|
| Case Prod.: | 414 |
| Release Date: | 4/2023 |
| Residual Sugar: | 0 g/L |
| pH: | 3.2 |
| Free SO ² : | 40 |
| Filtering: | 1µ/Sterile |

