



tré Blanc

Appellation: Finger Lakes

Tasting Notes: A semi-dry aromatic white blend with zesty citrus fruit characteristics and a lingering finish. Crisp and refreshing.

Grapes Composition:

Muscat Ottonell (57%), Traminette (33%), Gewürztraminer (10%).

Type: White

RS: 0.5%

Alcohol Content: 11.5%

Bottle Size(s): 750mL

Bottling Date: August 2008

Awards

- Silver Medal – 2009 Finger Lakes Int'l Wine Competition

Food Pairings: Spicy Cuisine, Thai foods, Andouille sausage

Viticulture Notes: The grapes used in the production of this wine were specially selected by our winemakers and Vineyard Manager from vineyards across the Finger Lakes, seeking out only the highest quality of each grape.

Winemaking Notes: tré Blanc is produced to be a dry, austere style wine with a dryness and tartness making it the perfect pairing for foods.

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