

PORT ROSÉ

sweet wisconsin wine

Cedar Creek Port Rosé is a beautiful blush made following traditional port methods. Produced from Wisconsin-grown, cold-pressed red Marechal Foch grapes with a little bit of white Edelweiss grapes, and fermented to a beautiful pink color. Brandy is added to stop fermentation. The fresh fruity flavors of the grapes bring out notes of pomegranate balanced by a juicy sweetness.

Enjoy this wine well-chilled before dinner with appetizers.

GRAPE	90% Marechal Foch and 10% Edelweiss
PRODUCTION METHOD	cold fermentation, natural residual sweetness by stopping fermentation with addition of grape brandy
AGING	stainless steel
SWEETNESS	sweet
ALCOHOL	18.5%
SERVING TEMP.	40° - 45°
AGEABILITY	Best enjoyed young for its bright color.
HISTORY	started making in 2011



WINE COMPETITION *Awards*

- Silver-2016 Great Lakes Great Wine Competition, Farmington Hills, MI
- Bronze [84 POINTS]-2017 Beverage Testing Institute, Chicago, IL

For complete list of awards, visit cedarcreekwinery.com.

TOUR. TASTE. ENJOY.

The experience that is uniquely... Cedar Creek

cedarcreekwinery.com