



*MARCH WINE OF THE MONTH*

## **2009 VIGNOLES**

### **About This Wine**

This wine is produced with Vignoles grapes, a French-American hybrid that grows well in Illinois. The grapes were pressed cool and cold settled for a clean fermentation. After the stainless steel fermentation, natural juice was used to sweeten the wine and heighten the fruit character. Nomacorc corks were chosen to consistently maintain the wine's fruit forward character.

### **Winemaker's Notes**

The 2009 Vignoles is a semi-sweet, light-bodied wine with tropical fruit aromas and flavors. It is similar to a German Reisling.

### **Food Pairing Suggestions**

The fresh character of our Vignoles makes this wine attractive to sip on its own or enjoy with salads, spicy foods, or light desserts. In addition, Vignoles is one of our wines that pairs well with your Easter ham dinner. Gayety Chocolate's Coconut Truffles, available in our Tasting Room, is another great pairing for Vignoles.

### **Noteworthy**

The Vignoles won a GOLD medal at the 2009 Indy International Wine Competition, Bronze medals at the 2009 and 2008 Illinois State Fair Wine Competition, and a "Recommended" rating from the 2006 Beverage Testing Institute.

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