

SOLERA

Sherry



Vintage: NV

Style: Cream Sherry

Region: Finger Lakes, New York, USA

Fermentation: Traditional fermentation method

Ageing: 7-20 years in neutral wine barrels

Final Analysis: 19.0% R.S. 22.0% alc. 9.70 g/L TA 2.93 pH

Bottled: 10/20/21 227 gal. (143 cases)

Winemaker Notes:

Descriptors: Notes of raisins, toasted almonds, candied apricots, toffee and caramel. Full bodied and moderately sweet, this wine is allowed to weather in outdoor casks for years to achieve its amber color and nutty flavor.

Food Pairings: Rich dessert, bitter chocolate or a fine cigar

The "Solera Method" is used to make this Sherry. Unique fractional blending allows us to produce highly refined and consistent Sherry from year to year. A "Solera" is created when casks are stacked into layers that are usually 3 – 4 layers high with each layer representing a specific age of wine. It starts with the youngest wines on the top that get older as you move down to the bottom. Each year some of the liquid in the wine evaporates out of the casks instilling intense flavors and deep color. As the process moves forward the open space in each cask is topped off from the layer above it. Then the top row of casks are filled with the most recent vintage. After aging, the final Sherry is then extracted from the bottom casks and the process starts all over again.

