

# *Little Rhineland Blush*

BRONZE MEDAL—2010 Indy International  
BRONZE MEDAL—2006 Newburgh Wine Festival

## **OVERVIEW**

Our sweet blush is vinted from American Catawba grapes and like its American sister grapes the red Concord and white Niagara it is a favorite of new wine drinkers due to its fresh and fruity grape flavors and soft sweetness.

## **HISTORY**

Our sweet Catawba wine - Little Rhineland Blush is one of three wines in our Little Rhineland Americana Series. The Series is so named because all three grapes are native American grapes – Concord, Catawba and Niagara. “Little Rhineland” is what the early Swiss and German settlers called the Ohio River Valley, as it reminded them of the Rhine River Valley in Europe. As they had difficulties growing the European vines they brought with them, many early settlers turned to the native American grapes to see if they would produce wines of good quality. Winzerwald’s Little Rhineland Blush was originally vinted as a blend of Niagara and Foch grapes, but in 2009 was converted to 100% Catawba grapes as customers preferred its forward fruit flavors in our special Lincoln Bicentennial 100% Catawba blush wine. Blush was first introduced the year the winery opened in 2002 and is one of the first Winzerwald wines produced.

## **GRAPES AND SOURCES**

Winzerwald’s sweet blush is fermented from Indiana Catawba grapes. While the grape is a red grape, it is fermented in a white grape method similar to White Zinfandel. The juice is only in contact with the crushed red grape skins for a very short amount of time, thus its pink, rather than red color.

## **WINE DESCRIPTION & DATA**

Color:	Light pink with slight orange tinge
Sugar:	Sweet light wine with generally 5% residual sugar
Style:	A light easy drinking wine with fresh forward grape fruitiness
Aroma/Bouquet:	A distinctive Catawba aroma of baked peaches, almonds and fresh grapes
Taste:	Forward fruit with smooth but bright finish
Alcohol:	10 - 11%
Ferment/Aging:	100% Stainless steel fermentation, no oak.
Storage:	Store in cool place, drink within 12-18 months.
Serving:	Serve chilled.
Food Pairings:	Cheese & Crackers, BBQ, ham, pork

## **Sweet Corn Fondue**

1 lb frozen sweet corn kernels  
2 tsp corn starch  
3 tbsp cream  
salt and pepper  
few drops Tabasco sauce  
1 oz butter

Put sweet corn into a saucepan with 2 tbsp water and simmer for a few minutes until tender. Drain the corn and put into a food blender. Process until soft but not too smooth. In a saucepan, blend the corn starch smoothly with the cream. Add the sweet corn mixture and cook over a low heat until smooth. Pour the mixture into a fondue pot, season with salt, pepper and Tabasco, and then beat in butter. Set pot over a low burner to keep warm. Serve with a selection of crudités and/or German sausages and a Rosé or Little Rhineland Blush.