

## Little Rhineland White

SILVER MEDAL – 2010 Indy International  
BRONZE MEDAL – 2009 Newburgh Wine Festival  
SILVER MEDAL – 2007 Indy International  
SILVER MEDAL – 2004 Indy International

### OVERVIEW

Little Rhineland White is made from the Niagara grape, an American white-wine grape created by crossing the Concord and Cassady varieties. Niagara grapes, like the Concord and Catawba, are a species of *Vitis Labrusca*. They are grown primarily in the eastern United States but also do well in Indiana and other Midwest states such as Michigan and Ohio. They are generally vinified into sweet or semi-sweet wines that have a heady, heavily-scented and pronounced grapey and often described as foxy or musky and earthy qualities. These grapes are also commonly used as table grapes and are used in Welch's white grape juice.

### HISTORY

Our sweet Niagara wine – Little Rhineland White 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. Little Rhineland White was first introduced the year the winery opened in 2002 and is one of the first Winzerwald wines produced and won a Silver Medal in the 2003 Indy International.

### GRAPES AND SOURCES

This sweet white wine is fermented from Indiana grown Niagara grapes. The grapes are large, round to oval-shaped, pale greenish-white in color and juicy. They have a sweet and very pleasant floral aroma. Its acidity is lower than most American grapes and gets most of its sweetness from the grapes themselves.

### WINE DESCRIPTION & DATA

Color:	Clear, slightly yellow in color
Sugar:	Sweet, light wine with generally 9% residual sugar
Style:	A light easy drinking wine
Aroma/Bouquet:	Candied lemon rind, floral or flowery jasmine notes
Taste:	Sweet, fruit forward grapey flavor
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:	Mild creamy cheeses & crackers, oriental dishes, fresh fruit, cold cuts, popcorn or other salty snacks

### Little Rhineland White Fussy

1 C. **Little Rhineland White** wine                      2 oz. Peach Schnapps  
Ice    Optional: ½ C. Peach sherbet  
½ C. Welch's White Grape with Peach frozen juice from concentrate (full strength)  
Mix ingredients in blender to desired consistency and serve in chilled glass.  
*Makes 3-4 drinks when served in wine glass.*

### Little Rhineland White – Cheese and crackers with fruit

Enjoy for a picnic, an evening by the fire with soft music...a night when you don't feel like cooking.

**Tray of:** Mild white cheese, i.e. Havarti with dill, mild swiss, a young gouda or brie

Fresh apples, pears and grapes, Slices of turkey, ham and salami, Plain, unflavored crackers