

Winzerwald Winery

Mai Wein

(means May Wine – pronounced My Vine)

BRONZE MEDAL–2010 Indy International

SILVER MEDAL–2009 Indy International

HISTORY

Traditional German wine produced in honor of Spring and released for the May Day celebrations. This slightly sweet white wine is fermented with dried sweet woodruff with a touch of strawberry juice or concentrate added to emulate the Mai Bowles (May Punches) served on May Day in Germany. The punches are bowls of Mai Wein with fresh whole strawberries added. Germans used the sweet woodruff as in the Spring it grows like a ground cover and covers the forest floors so the first tiny leaves are picked and added to the wine to give it its herbal, woody notes.

GRAPES AND SOURCES

Winzerwald's May Wine is typically made with Indiana or Michigan Vidal or Seyval and sometimes will have other whites in the blend as well. The herbs come from a Midwest herb cooperative and the strawberry juice from a Midwest fruit broker.

WINE DESCRIPTION

Color: White wine with golden highlights from the strawberry juice.
Sugar: Semi-sweet white wine with generally 4% residual sugar.
Style: A light, soft wine.
Aroma/Bouquet: Herbal notes in the nose, flowery, woody and spicy character
Taste: Sweet fruity wine with decided herbal & woody notes & soft finish.
Alcohol: 11 – 12%
Ferment/Aging: 100% Stainless steel fermentation, no oak.
Storage: Store in cool place, drink within 12-18 months.
Serving: Serve chilled.
Food Pairings: Serve with all herbal foods including dill cheese, tarragon soups, pestos, and rosemary chicken.

Mai Wein Smoothie

1 cup Mai Wein
½ cup Little Rhineland Red
¼ cup sugar
4 large frozen strawberries
2 cups of ice

Blend at low speed for 30 seconds.

Blend at high speed for 45 seconds. Enjoy!

Fresh Strawberries in Mai Wein

2 cups strawberries cut in half
3 tablespoons sugar (if desired)
½ cup Mai Wein

Sprinkle strawberries with sugar & toss.

Pour wine over strawberries and refrigerate for 1 hour. Enjoy as is, or over ice cream or salad.

