

Winzerwald Winery

Strawberry Weisser

BRONZE MEDAL—2009 Indy International

A wonderfully fruity fresh picked sweet strawberry flavor. Strawberry, like Little Rhineland Red, is a good choice for novice wine drinkers as it is smooth, sweet, fruity and not too high in acid.

HISTORY

Winzerwald's Strawberry wine was first introduced in 2004 along with Peach Weisser and Cranberry Weisser. Blueberry Weisser followed in 2005 and Cherry Red in 2006. The name "Weisser" means white wine as the strawberry is blended with white grapes to make this wine.

GRAPES AND SOURCES

Winzerwald's Strawberry Weisser is typically made with Indiana or Michigan Vidal or Seyval and sometimes will have other white grapes in the blend as well. The strawberry juices or concentrates come from a Midwest fruit broker. The white wine is fermented separately and then blended with the Strawberry prior to bottling.

WINE DESCRIPTION

Color:	Bright light strawberry red
Sugar:	Sweet white wine with generally 8% residual sugar
Style:	A light easy drinking wine with a sweet texture
Aroma/Bouquet:	Fresh picked berry notes
Taste:	Sweet strawberry beginning with a smooth sweet 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:	Strawberry cheesecake, strawberry or chocolate desserts, spicy Oriental foods

Strawberry Sangria

- 1 bottle of Strawberry Weisser
- 1 bottle of Forest Red
- 1 small orange
- 1 small lime
- 1 small lemon

Pour chilled wines together in pitcher. Slice fruit (removing seeds) and squeeze and add to wine. Chill for 1 to 2 hours. Remove fruit and serve in wine glass with a fresh lime & strawberry slice.

