

PORT ROSÉ

sweet wisconsin wine

Cedar Creek Port Rosé is a beautiful blush made following traditional port methods. Produced from Wisconsin-grown, cold-pressed red Maréchal Foch, Marquette, Brianna, St. Pepin, and LaCrosse grapes, and fermented to a beautiful pink color. Brandy is added to stop fermentation. The fresh fruity flavors of the grapes bring out notes of pomegranate balanced by a juicy sweetness.

Enjoy this wine well-chilled before dinner with appetizers.

GRAPE	<i>Maréchal Foch, Marquette, Brianna, St. Pepin, LaCrosse</i>
PRODUCTION METHOD	<i>Grapes cold-pressed together, natural residual sweetness by stopping fermentation with addition of grape brandy</i>
SWEETNESS	<i>Sweet</i>
ALCOHOL	<i>18.5%</i>
SERVING TEMP.	<i>Chilled</i>
AGEABILITY	<i>Best enjoyed young for its bright color.</i>
HISTORY	<i>First vintage 2011</i>



WINE COMPETITION *Awards*

- Silver-2016 Great Lakes Great Wine Competition, Farmington Hills, MI
- Bronze [84 POINTS]-2017 Beverage Testing Institute, Chicago, IL

For complete list of awards, visit cedarcreekwinery.com.

TOUR. TASTE. ENJOY.

The experience that is uniquely... Cedar Creek

cedarcreekwinery.com