

Cream Sherry



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 7%

Alcohol: 16.5%

Varieties: Blend of Concord and French American Hybrids

Winemaking/Ferment Notes: Our Cream Sherry is a carefully selected blend of sweetened wine that is fortified with grape brandy. The heating and oxidation process give the sherry a caramelized flavor and golden color. Our Cream Sherry is a luxuriously sweet, fragrant and complex fortified wine. It possesses the rich, nutty flavor and aroma characteristic of traditional sherry, which develops during aging in oak barrels. Enjoy Cream Sherry after dinner by itself or as the perfect pairing to caramel or chocolate desserts, especially with nuts.

Cases: 200+

Cellaring Potential: 3-5+ years

Oak Aging: Matured in used whiskey barrels (charred American Oak) for a minimum of 18 months.

Award(s): PWA Wine Competition 2016 - DOUBLE GOLD, Best Red Sweet Wine & Best Sweet Wine; PWA Wine Competition 2015 - GOLD; 2014 - Bronze & 2012 - Double Gold - BEST WINE IN SHOW; Pennsylvania Farm Show 2015 - Silver, 2014 & 2013 - Bronze; 2012 & 2011 - Bronze & Gold; Pennsylvania Wine Competition 2010, 2009 & 2008 - Gold

Food pairing(s): Aged Swiss; Gouda; Cheese cake; Cookies, pastries and cakes - especially desserts with nuts such as pound cake with pecan streusel.