



2008 Vignoles

Grape Variety: Vignoles

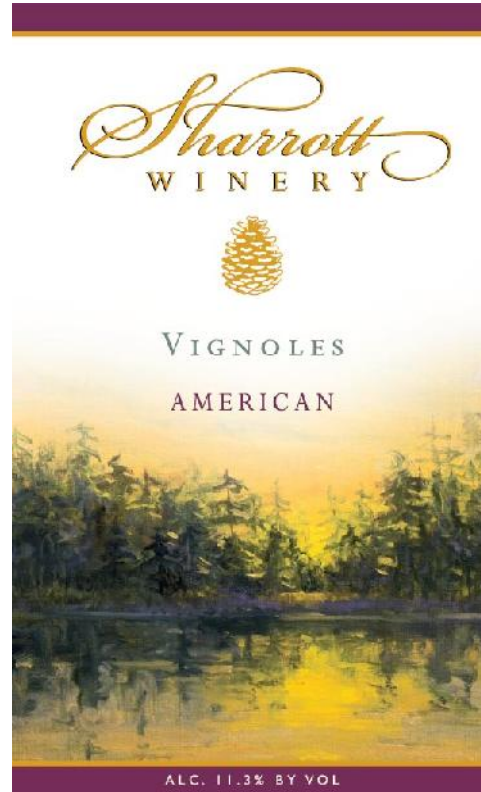
Alcohol: 11.3%

Total Acidity: 12.45

pH: 3.3

Residual Sugar: Semi-sweet

Serving Temperature: 40° F



Production/Fermentation Technique & Description:

Vignoles (Vee-NYOLE) is a grape with French and American grape parentage. We are one of a few New Jersey wineries making wine with this exciting yet little-known varietal. Our Vignoles displays a wonderful light shimmery golden hue. Its slight sweetness complements the natural character of our fruit with aromas of pineapple and honey. Serve well chilled as an after-dinner complement, with a spicy meal or on a hot summer day. Recommended with...hearty yet semi-sweet foods. Honey-baked ham; Pizza with pineapples; Coconut curry; Sweet and sour stir-fry.

Who we are:

Sharrott Winery is a family owned vineyard and winery located in the beautiful pine forests of New Jersey. Our belief is that great wines start in the vineyard in collaboration with Mother Nature. We take great care to use sustainable practices in our winegrowing to improve our little piece of the world.

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