



BlackWillowWinery.com
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Grapes Composition:
Vidal Blanc, Concord

Type: Semi-Sweet White

RS: 3%

Alcohol Content: 11%

Bottle Size(s): 750ml

First Vintage: 2010

Bare Cat Blush

Appellation: New York State

Recent Awards:

- 2018 *Tastings.com* - SILVER - 85 points
- 2018 *San Francisco Chronicle Wine Competition* - GOLD
- 2017 *Finger Lakes International Wine Competition* - GOLD
- 2017 *Great American International Wine Competition* - SILVER
- 2017 *Florida State Fair International Wine and Grape Juice Competition* - SILVER
- 2017 *San Francisco Chronicle Wine Competition* - GOLD
- 2016 *Tasters Guild International* - SILVER
- 2016 *New York State Fair Commercial Wine Competition* - GOLD
- 2016 *Tastings.com Summer Whites and Rosés* - 85 points - SILVER
- 2016 *Florida State Fair International Wine Competition* - DOUBLE GOLD
- 2016 *San Francisco Chronicle Wine Competition* - GOLD

Tasting Notes: A semi-sweet blush wine with floral aromas. Light and pleasantly sweet, this wine is refreshing to the palate.

Food Pairings: Pair this wine with mild cheeses, pork, seafood and Asian dishes. Also salty finger foods like tapenade spread, olives and bruschetta

Winemakers/ Viticulture Notes: Vidal blanc is a white hybrid grape variety produced from the *Vitis vinifera* variety Ugni blanc and another hybrid variety, Rayon d'Or. Blush also known as Rosé made from a blend of red and white grapes or just red grapes. The color imparted to red wines is from the skin of the grape, not the juice. So the wine is only left in contact with the red grapes long enough to pick up a small amount of color. The resulting pink juice is then fermented as usual for most types of dry or semi dry wine. A refreshing wine that is served chilled and has lively fruity aromas and flavors. They can be a great summertime wine for warm afternoons.