



MATINEE

Estate Grown and Bottled; Seneca Lake AVA

The Himrod seedless table grape is responsible for the lush flavors of this wine. Fulkerson winery is the only winery in the world to make a wine with this Cornell Hybrid. Lush aromas of mint and green melon are typical, with some years producing a range

of pickled ginger, powdered ginger and kiwi fruit. A must-try and one-of-a-kind. At home right here on Seneca Lake.

WINEMAKING NOTES

Alcohol by volume: Table Wine

Residual sugar: 7%

IRF scale: Medium-Sweet

Age ability: 1-3 years.

Serving temperature: 48°-55°F

Tasting notes: Mint aromas, green melon, kiwi and citrus.

Pairing suggestions: Fresh Fruit, dessert.



“In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers.”

WHAT IS MEANS TO BE ‘JUICY SWEET’

Grape: Himrod Seedless

Harvest date: varies

The grapes for our “Juicy Sweet” series of wines are harvested at the optimum time for each variety

and treated with the utmost care to preserve all of the natural grape flavors that develop in the vineyard. These wines are fermented using premium yeast at a low fermentation

temperature and then filtered once the balance of sugar is at its peak. This makes these refreshing wines irresistible.