



## Cranberry Blush

Cranberry Blush is a fresh, sweet grape wine with bright juicy cranberry flavors and a gentle, lingering finish with a hint of sweetness. This grape wine is made from Seyval Blanc custom grown for us in New York. We add fresh Wisconsin cranberry juice at just the right time. The wine is cold fermented and the natural residual sweetness of 3% is obtained by stopping the fermentation.

*Enjoy chilled with appetizers, salads, pasta and grilled foods throughout the year.*

 **Grape:** Seyval Blanc from New York with Wisconsin cranberry juice added

 **Production Method:** cold fermentation, natural residual sweetness of 3% obtained by stopping fermentation and a sterile filtration to remove yeast, fermented like white wine

 **Aging:** none, bottled early spring

 **Sweetness:** sweet

 **Alcohol:** 10%

 **Serving Temperature:** 40° - 45°

 **Ageability:** 12-18 months

 **Awards:**

Cranberry Blush 2005

- ◆Bronze-"Recommended"-Beverage Testing Institute 2006, Chicago, IL

Cranberry Blush 2004

- ◆Highly Recommended - Beverage Testing Institute 2005 Chicago, IL

Cranberry Blush 2003

- ◆Recommended - Beverage Testing Institute 2004, Chicago, IL
- ◆Bronze-International Eastern Wine Competition 2004, Watkins Glen, NY



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*Cedar Creek Winery is located in the historic Cedar Creek Settlement in downtown Cedarburg, Wisconsin. The limestone building was built in the 1850's on the banks of the Cedar Creek and the stone wine cellars are an ideal location for barrel aging Cedar Creek wines. Cedar Creek Winery is open daily to visitors for tours or tastings. Visit us at [www.cedarcreekwinery.com](http://www.cedarcreekwinery.com).*

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