





## Strawberry Blush

The making of Strawberry Blush is always a welcome time at the winery. Every employee is attracted to the aromas. It starts with a grape base wine of Seyval and Vidal to which we add fresh squeezed strawberry juice. It has the freshness and sweetness of a perfect freshly picked berry.

*Strawberry Blush is a refreshing summer treat before dinner, with dessert or on ice near the pool. Enjoy all summer long!*

 **Grape:** Seyval Blanc from New York with strawberry juice added

 **Production Method:** cold fermentation, natural residual sweetness of 4% obtained by stopping fermentation and a sterile filtration to remove yeast, fermented like white wine

 **Aging:** none, bottled early spring

 **Sweetness:** semi-sweet

 **Alcohol:** 10%

 **Serving Temperature:** 40° - 45°

 **Ageability:** 12-18 months



---

*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).*

---