

# Wine Kit Tasting Notes

Appearance/Color:

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Fragrance/Smell:

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Taste, complexity and character *(in mouth sensation)*

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Finish (after taste)

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**Sunset Splash:** This fun fruit cocktail was developed in 2007 when one of the winery staff returned from a trip to Hawaii raving about a pineapple wine. There were no regional pineapple wines and actually, very few if any in the continental U.S. Our winemaker went to the drawing board blending a white grape foundation with cherry and apple wine and adding other fruit juices to develop citrus notes. Also at the drawing board was New York illustrator Fred Wickham who developed the creative cartoon label of cool cherry and the other fab-five fruits. If you ever forget the nature of the blend, just look to the label where you'll find cherry, apple and white grape front and center, with pineapple, mango and lemon filling in the background. The final blend, eerily similar to white sangria, has already earned a silver and bronze at the Eastern International Wine Competition and the Indy International Wine Competition respectively.

**White Merlot:** White Merlot is a white wine that is made from the Merlot Grape. It is often considered to be very similar to White Zinfandel because they are both created using the same fermentation process. White Merlot gets its diluted colour by reducing the amount of time that the grape juice is in contact with the red skins of the Merlot grapes. For White Merlot, this is usually hours, as opposed to deep red wines which are typically in contact with the grape skins for weeks. White Merlot originated in the Languedoc region of France. This region does not grow Zinfandel grapes but wanted to capitalize on the wide spread popularity of White Zinfandel wines. You'll notice the Door Peninsula styling of this blush is slightly sweet, well balanced with a very little finish making it excellent for any occasion.

**Peninsula Red:** This proprietary red blend is a combination of 40% Door County Cherry wine with 60% Cabernet Sauvignon and Merlot. We've noticed at the tasting bar that this blend is often a great transition red... it's not too sweet and it's not too oaky. The bright fruit nose and big cherry first impression tell your mind to expect sweet, however, it's not sweet, it's just very fruit forward. The Merlot and Cab work thier way in mid-palate to fill out the body and the Cabernet again presents in the finish with a little lingering cherry. Big enough to pair with all the classic red-worthy foods, yet light enough to try as a chillable red.

**Schoolhouse Syrah:** This Syrah is dry, yet very soft. It's well balanced, and a bold red wine. Door Peninsula Winery styled the Syrah in a classic blend with small portions of Merlot and Cabernet for a velvety mouth feel. Then, accented the wine with French Oak which you'll notice in the caramel and vanilla tones. The blend and barrel aging adds complexity and showcases the generous black cherry and black-berry tones with a hint of spice. Try this warm and cozy drinkable red regardless of the wine company you keep.