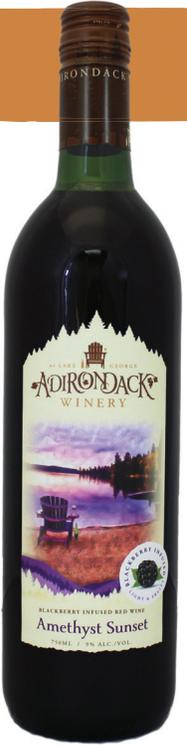


ADIRONDACK WINERY

Thank you for purchasing our Wine Tasting Kit! Inside your kit, you'll find four 375ML bottles of our most popular wines: Amethyst Sunset, Soaring Strawberry, Stargazer, and Pinot Gris. Use this sheet to guide you through your tasting experience and be sure to rate the wine as you go. Before you start, review our food pairing suggestions for the ultimate tasting experience!



AMETHYST SUNSET

Blackberry Infused Red Wine



TASTING NOTES:
This all-natural easy drinking light red wine, ruby in color, opens with the scent of dark berries and splashes over your tongue with a juicy sweetness bursting with flavors of fresh blackberries and dark grapes followed by a pleasantly smooth finish.

FOOD PAIRINGS: *This red wine is best served chilled on it's own and makes a great match for sweet BBQ dishes, salads with balsamic glaze, sharp cheeses, dark chocolate and more!*

YOUR RATING:
 ☆☆☆☆☆

NOTES: _____



SOARING STRAWBERRY

Strawberry Infused White Wine



TASTING NOTES:
This light and refreshing white wine offers the delightfully sweet aroma of fresh picked field strawberries blended with a rich melange of honey, tropical fruit and floral flavors. Try it chilled for added invigorating freshness.

FOOD PAIRINGS: *Enjoy this wine with a fruit plate, mild cheeses, salads, shortcake, and other light meals.*

YOUR RATING:
 ☆☆☆☆☆

NOTES: _____



STARGAZER

New York Lemberger Red Wine



TASTING NOTES:
This unique, dry red wine was aged in American toasted oak barrels for 15 months, creating a luscious medium body with a beautiful garnet hue. Offering enticing oak and spicy clove notes on the nose, this wine follows through with the pleasant acidity of dark black currants and a touch of pepper spice, followed by a lingering tanic, earthy finish. Best of Class winner at the 2021 NY Wine Classic.

FOOD PAIRINGS: *Try this versatile red wine with BBQ, pizza, smoked cheeses, and chocolate desserts.*

YOUR RATING:
 ☆☆☆☆☆

NOTES: _____



PINOT GRIS

Dry White Wine



TASTING NOTES:
Our Pinot Gris is a dry, crisp white wine offering apple, floral, honey-tinged flavors and a citrus kick. Won DOUBLE GOLD at the 2018 Big E Northeast Gold Wine Competition.

FOOD PAIRINGS: *Enjoy this wine alongside seafood, pork, chicken, fish, creamy sauce dishes, light salads or sandwiches and strong cheeses.*

YOUR RATING:
 ☆☆☆☆☆

NOTES: _____