

SERENITY

Lavender Infused Semi-Sweet Rosé

Appellation: New York

Vintage: NV

Blend: 43% Vidal, 30% Cayuga, 27% Seyval

Alc. / Vol. 11.0%

Residual Sugar: 3.3%

Acid: 6.2g/L

pH: 3.11

Limited Production:

Only 275 cases produced!

Serving Temperature:

46° - 51°

A LOVE OF WINE AND FAMILY

has brought us back to our roots in the beautiful Adirondacks to share our award-winning, locally-handcrafted wines with friends new and old. From our family to yours, thank you for being a part of our story and for letting us be a part of yours!



PRODUCED & BOTTLED BY
DBA ADIRONDACK WINERY
AT LAKE GEORGE
Queensbury, New York
Adk Winery.com
(518) 668-WINE

VISIT OUR TASTING ROOMS ON LAKE GEORGE YEAR ROUND! GOVERNMENT WARNING:
(1) ACCORDING TO THE SURGEON
GENERAL, WOMEN SHOULD NOT
DRINK ALCOHOLIC BEVERAGES
DURING PREGNANCY BECAUSE OF
THE RISK OF BIRTH DEFECTS.
(2) CONSUMPTION OF ALCOHOLIC
BEVERAGES IMPAIRS YOUR ABILITY
TO DRIVE A CAR OR OPERATE
MACHINERY, AND MAY CAUSE
HEALTH PROBLEMS.

CONTAINS SULFITES

Tasting Notes

Boasting a beautiful light pink hue, this unique wine offers the enjoyable fragrance of fresh cut lavender in full bloom. Light bodied, and semi-sweet, its subtle lavender flavors complement notes of stone fruits and apples with a soft acidity.

Food Pairing Notes

Best enjoyed chilled, this wine is great to drink solo; but we also recommend trying it with light salads and sandwiches, mild cheeses, and creamy desserts.

Label Image

Picture yourself enjoying a chilled glass of wine in a comfy Adirondack chair amongst a beautiful, fragrant field of Lavender during summertime in the Adirondacks.

Winemaker Notes

It took quite some time to find the right blend to showcase the lavender, as typically our white fruity blends have a higher acidity. For an ingredient like lavender, we had to do countless trials, so the acidity was low enough to let the lavender flourish. We're thrilled with the result, and we hope you are too!