

Young Sommer Winery
 4287 Jersey Road, Williamson, NY 14589; 315-589-8861

	✓	OUR WINES	Style	RS*	Bottle
<i>Red Grape Wines</i>		<u>Cabernet Franc:</u> Careful harvest and slow fermentation produced an excellent wine exemplifying the best that can be produced for this vinifera. Slightly oaked, ruby red and full of rich aroma.	Dry	0%	\$14.95
		<u>Lemberger:</u> One of the most popular red vinifera in Austria and Germany, this classic red grape is gaining notoriety in New York. A smooth, dry wine with mellow finish and lingering taste. * Silver Medal - 2009 New York State Fair * Bronze Medal – 2009 NY Wine & Food Classic	Dry	0%	\$19.95
		<u>Meritage:</u> An elegant mingling of our Cabernet Franc and Cabernet Sauvignon. Fully oaked and gently aged. A smooth and lingering finish that develops slowly but deeply satisfies.	Dry	0%	\$14.95
		<u>Sommer Breeze Red Semi-Sweet:</u> (Available mid-September) A fun sweeter blend of several red grape wines. A mouthful of taste, overtones of cherry and blackberry with a delightful lingering finish.	Semi Sweet	3.0%	\$13.95
<i>White Grape Wines</i>		<u>Vidal Blanc:</u> This wine has a very crisp, pleasant fruit flavor and spice in the aroma. It finishes slightly dry with the lingering fruity taste of the Vidal grape. Excellent with fish or poultry. Bronze Medal-2008 NYS Fair Commercial Wine Competition	Semi Dry	0.9%	\$12.95
		<u>Traminette:</u> Capturing the essence of its Gewürztraminer parent – this wine reflects its distinctive spice and fresh citrus fruit flavors in the finish. This wine is semidry and lingers on palate. * Gold Medal-2009 NYS Fair Commercial Wine Competition * Gold Medal – 2009 NY Wine & Food Classic	Semi Dry	1.7%	\$12.95
		<u>Traminette:</u> Similar to the semidry version this wine finishes much smoother. The citrus finish is surrounded with a crisp smooth and elegant sweetness.	Semi Sweet	2.2%	\$12.95
		<u>Cayuga White:</u> A crisp refreshing wine with fruity flavors typical of this grape, great with cheese and crackers and other salty snacks. * Silver Medal - 2008 NYS Fair Commercial Wine Competition * Bronze Medal – 2009 NY Wine & Food Classic	Semi Sweet	2.7%	\$11.95
		<u>Vignoles:</u> This wine has a rich, creamy aroma with hints of tropical fruit, perfect alone or with your favorite dessert.	Semi Sweet	4.0%	\$12.95
<i>Apple Wines</i>		<u>Golden Delicious:</u> A sprightly wine with slightly dry finish. Best served chilled, great with meals or just for a picnic. It's our "Chardonnay" of apple wines.	Semi Sweet	3.0%	\$10.95
		<u>Senshu:</u> This Asian hybrid apple is sweet and crisp. The wine is aromatic with a smooth finish and lingering taste. Best served chilled, excellent with pizza and wings. It's our "Riesling" of Apple wines.	Semi Sweet	3.5%	\$10.95
		<u>Spiced Apple:</u> Looking for something refreshing after a cool walk in the fall? How about something to compliment a slice of Apple or Pumpkin pie? We've added just a hint of cinnamon to our Apple wine to produce just what you are looking for.	Semi Sweet	4%	\$13.95 \$7.95
		<u>Russet Apple:</u> A Blend of Golden Russet and Roxbury Russet Apples. Judged to be the best apple wine at the Geneva Experimental Station amongst wine makers and Cornell Vinification Staff April 09. Limited quantities available * Bronze Medal – 2009 NY Wine & Food Classic.	Semi Sweet	4.5%	\$15.95
<i>Specialty Fruit Wines</i>		<u>Strawberry:</u> A cool breeze and fragrant Strawberry fields will fill your senses as you experience this blend of fresh strawberries and grape wine.	Semi Sweet	5.7%	\$13.95
		<u>Raspberry:</u> The best of the Sommer berries off our farm. Harvested and caressed gently into a wine that presents the distinctive aroma of the raspberry and that tangy finish, excellent with white chocolate.	Semi Sweet	6.0%	375ml \$7.95
		<u>Blueberry:</u> Smooth and gentle blue berry flavors will gradually overtake your senses as you taste this wine.	Semi Sweet	6.0%	\$13.95 \$7.95
		<u>Peach:</u> Peace – of – Peach presents itself peacefully; very light and lofty peach aromas and Peach flavors blossoming slowly as you sip this delicate wine. It finishes clean and smooth and stands on its own or pares well with any food enhanced with crumbled feta cheese and walnuts.	Semi Sweet	5.0%	\$13.95 \$7.95
		<u>Cherry Breeze:</u> Imagine a light breeze filled with warm cherry pie aromas and flavors. Produced with 100% Montmorency Cherries. Enjoy this chilled wine with cheesecake, brownies, sponge cake or vanilla ice cream. * Double Gold Medal - 2009 NY Wine & Food Classic	**Semi Sweet	6%	\$13.95
		<u>Cherrytram:</u> A blend of Tart Cherry and Traminette Grape wine finishes dry and is for the enthusiast expecting that tart cherry flavor with smooth grape finish. Served chilled with dark chocolate makes it the perfect dessert paring.	**Semi Dry	9%	\$12.95
		<u>Cherrytram:</u> This blend of Tart Cherry and Traminette Grape wine finishes much sweeter, Served chilled and with a shortbread cookie or cheese cake. Also excellent with Dark German Chocolate	**Semi Sweet	13%	\$12.95

*Residual Sugar

**Percentage residual sugars are sometimes masked by the acidity of the fruit as is the case when we use tart cherries.