

SALMON RUN



COHO WHITE 2019

THE COHO RANGE

Named after the Coho Salmon, our Coho range of Salmon Run wines represent a sweeter profile and made from vinifera grapes grown in the Finger Lakes region of New York.

WINEMAKING

Immediately after harvest, the grapes are de-stemmed and pressed independently. The juice is fermented at low temperatures in stainless steel to preserve the more delicate flavors. Fermentation is stopped early to retain sweetness in the finished wine. The wine is aged in stainless steel until the following Spring, blended, and bottled without oak aging.

TASTING NOTE

Intense aromatics and flavors married with dazzling acidity bursting with peaches, candied lemon, wildflower honey, and exotic tropical fruits. Succulently sweet, finishing crisp and clean with long-lasting flavors.

FOOD PAIRING

Soft Cheeses, Fruits and Fruit Desserts, Pork (Grilled), Spicy Dishes, Thai Cuisine, Ham.

TECHNICAL DATA

Alcohol: 11.8%, Sweetness: 40 g/L (4%), Acidity: 7.9 g/L TA, pH: 3.18

Salmon Run is named after the majestic landlocked salmon that swim through the deep waters of Keuka Lake in the Finger Lakes wine region of New York. For over 25 years, Salmon Run wines embody the experience of the Finger Lakes producing everyday wines for everyday enjoyment.



SALMON RUN WINES

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