

STONE HILL

W I N E R Y ®



DEMI - SEC

VARIETAL INFORMATION:

Our Demi-Sec is a blend of two very popular American Hybrid varieties, relatively recent hybrids crossed in the United States within the last 50 years. Prominently Traminette and Valvin Muscat grapes, that melt in your mouth with tropical flavors and luxurious sweetness.

TECHNICAL INFORMATION:

A Methode Champenoise sparkling wine made in the traditional French method. The cuveé is a blend of Traminette, which was harvest earlier than normal to help preserve the more floral and melon tones of the variety to complement it's partner in crime, Valvin Muscat, in this blend. Secondary fermentation in the bottle was completed in 1.5 months and then the sparkler spent another 1 year and 1 month in the bottle on the lees to help improve the mid-palate texture.

TASTING INFORMATION:

Fresh melon with a touch of floral and citrus notes on the nose. The pallet introduces itself with zippy bubbles followed by a sweet, very soft and silky mouthfeel. The hon-eyesuckle and sweet Meyer lemon flavors from the Muscat is quite apparent on the palate.

AWARDS:

GOLD - 92 pts - 2021 Beverage Testing Institute
Best of Class Sparkling - 2021 MO Wine Competition
GOLD - 2021 MO Wine Competition
GOLD - 2021 Jefferson Cup Invitational
GOLD - 2022 Missouri Wine Competition

PACKAGING SPECS AND UPC:

44 cases per pallet
11 cases per pallet layer
44.8 pounds per case



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