

# STONE HILL

W I N E R Y ®



## CREAM SHERRY

### VARIETAL INFORMATION:

Our Cream Sherry is a carefully selected blend of sweetened wine that is fortified with grape brandy. The wine is slowly baked, which causes a slow oxidation process. This heating and oxidation process will give the sherry a caramelized flavor and golden color, which is typical of Cream Sherry. After the baking process is complete, the wine is barreled where it will age anywhere from three to five years. Barrel aging is what gives the sherry its rich, complex and nutty flavor.

### TECHNICAL INFORMATION:

Alcohol - 19%; Residual Sugar - 9%

### TASTING INFORMATION:

Our Cream Sherry is a luxuriously sweet, fragrant and complex fortified wine. It possesses the rich, nutty flavor and aroma characteristic of traditional sherry, which develops during extended aging in old, small oak barrels. Enjoy Cream Sherry after dinner by itself or as the perfect accompaniment to caramel or chocolate desserts, especially with nuts. (750 ml)

### AWARDS:

93 pts - 2022 American Wine Society  
92 pts - 2022 Beverage Testing Institute  
92 pts - 2023 Decanter World Wine Awards  
Jefferson Cup - 2017, 2018, 2019, 2021 & 2022 Jefferson Cup Invitational  
Gold - 2021 & 2022 Missouri Wine Competition  
Gold - 2022 Beverage Testing Institute



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