



BOYDEN VALLEY WINERY
MAKING VERMONT FAMOUS FOR WINE®



COWTIPPER

“We don't really tip cows!”

As the humor in its name suggests, Cowtipper has a light and refreshing personality with a pleasant finish. Crafted from Le Crescent grapes and fermented only in stainless steel, this white table wine is fruity and semi-dry like a Riesling. It is a delightful summer wine, and makes a fantastic Sangria! Cowtipper's hints of apricot and pear go deliciously with chicken and seafood, grilled tuna being a favorite.

Varietal: LeCrescent

Alcohol %: 12%

Residual sugar: 1%

PH: 3.3

Total Acidity: .76 TAR

Production Process: LeCrescent is harvested very ripe around 23 brix. Grapes are destemmed and crushed very lightly with an Italian Laguna destemmer/crusher. This machine allows us to fine tune the crushing from whole fruit to fully crushed. Grapes are pressed in the Mori basket press at very low pressure. The juice is filtered course before fermentation. Fermentation takes place in stainless at 55 degrees, capturing a lot of CO2 and fruit esters. The result is a very fruity wine that has a lot of life coming from the CO2 and the nice acidity. Some years we run a malo-lactic to adjust acidity and some years not at all. The balance of acidity is very important for the balance of our white wines.

Tasting Notes:

A fresh and fruity, semi-dry white table wine, similar to a Riesling. Excellent as a summer wine with hints of apricot and pear.

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