



BOYDEN VALLEY WINERY
MAKING VERMONT FAMOUS FOR WINE®



GOLD LEAF

The classic taste of Vermont captured in wine

For over half a century the Boyden family has honored Vermont's spring tradition of maple sugaring. Since 1999 we have been pioneering a new tradition: crafting that maple sugar into an amazing dessert wine in Gold Leaf. Fermented cold for up to nine months to ensure a beautiful maple flavor, and Barrel-aged for two years like a fine white port in Tonnellerie French Oak barrels, Gold Leaf possesses great depth and complexity combining supreme estate maple syrup and locally grown apples. As an aperitif or after-dinner wine, it has an exquisite mouth feel and delicate yet pronounced maple flavor with overtones of vanilla, toasted nuts and coconut. Gold leaf is at its best served over ice, paired with apple crisp, Cinnamon cheesecake, vanilla crème brulee.

Varietal: made from Northern Spy apples and A-dark maple syrup

Alcohol %: 16%

Residual Sugar: 4%

PH: 3.4

Total Acidity: .68

Production Process: At Boyden Farm we have been producing maple syrup for four generations. It was only natural that we would produce a dessert wine made from our estate maple syrup. We traveled to Italy where they produce VINO SANTO and met with producers to acquire production techniques for Gold Leaf. The fermentation consists of 45% maple syrup and 55% Northern Spy Apple cider. Fermented cold for up to nine months ensures a beautiful maple flavor. Once clarified we age Gold Leaf for two years in Tonnellerie French Oak barrels, rounding out the wine while adding hints of vanilla.

Tasting Notes:

Gold Leaf is a melody of apples and maple with undertones of vanilla and coconut. Drinks like a fine white port or VINO SANTO

Medals:

2004 International Eastern Wine Competition
2007 International Eastern Wine Competition
2002 Indy International Wine Competition
2003 Atlanta International Wine Summit
2007 Indy International Wine Competition

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