



good harbor
VINEYARDS

trillium

One of the most recognized labels in our portfolio, Trillium is a heavily awarded wine. Produced for the first time in 1985, it continues to be very popular. This wine has the perfect semi-dry finish with bright flavors of peaches and apricots produced by the dominate presence of Riesling in the blend. Trillium is a versatile wine, which makes it perfect to pair with a large variety of cuisine but also pleasant enough to enjoy without the need for food.

NOSE

Peaches, apricots, and a light scent of orange rind.

PALATE

Bright nectarines and tangerines tantalize your taste buds. A semi-dry Riesling based blend, Trillium has the perfect level of sweetness to allow two people with opposing preferences to compromise on this wine. A nice full mid-palate is complimented by great acidity on the finish making this wine ideal to pair with a variety of cuisine. Slightly spicy Asian cuisine, a number seafood dishes, or a simple picnic of cheese and bread will only be enhanced by adding a chilled glass of Trillium.

TECHNICAL DATA

| | |
|---------------------|-----------------------------------|
| variety composition | Riesling, Vidal, Vignoles, Seyval |
| alcohol | 12% |
| ph | 3.34 |
| ta | 1.01 |
| aged | 100% Stainless Steel |

