

Dry

Semi-Dry

Semi-Sweet

Sweet

21
BRIX
WINERY



Chardonnay 2013

Light melon aromas followed with hints of vanilla and butterscotch, finished by a creamy and layered taste, not the typical 'oaky' style.

Pairs with: pesto chicken, hearty potato dishes,
Brie and Gouda

Gold Medal Winner

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Pinot Grigio 2013

Light bodied dry white showcasing a delicate floral bouquet and fresh fruit flavors.

Pairs with: light seafood or creamy pasta dishes

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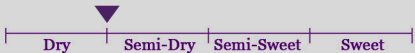


Gewürztraminer 2013

Hints of light citrus and undertones of crushed caraway seed, flavors of lychee and passion fruit with a nice smooth finish.

Pairs with: beef and pork BBQ, quiches, Muenster and Swiss cheeses

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Cayuga 2011

Tropical fruit aromas of mango, guava and pineapple, tastes of pear and a splash of peach.

Pairs with: spicy Indian food, Caribbean jerk chicken, provolone cheese

Gold Medal Winner

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Marquis 2013

Fresh aromas and tastes of white pineapple make this wine extremely unique.

Pairs with: alfredo pasta, light seafood dishes,
green salads

Gold Medal Winner

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Sweet Riesling 2013

Aromas of peach and pear with undertones of citrus that carry over into the flavor, followed by a sweet yet tangy finish.

Pairs with: fish tacos, curried vegetables, salty foods, Havarti cheese

Gold Medal Winner

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Semi Dry Riesling 2013

Aromas and flavors of apples and nectarines, with a light, crisp and clean finish.

Pairs with: spicy cuisine, Chinese or lobster dishes

Double Gold Medal Winner

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Dry Riesling 2013

Selected from our best vineyards, aromas of lemon and green apple with a tangy and fresh finish.

Pairs with: pork tenderloin, baked ham, gouda, white cheddar cheeses

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