
19-84 FRONTENAC BLANC

A HOMAGE TO FOUNDING

WRITTEN BY KARISSA RAMSEY

Our "19-84" Frontenac Blanc has a name which holds quite a bit of meaning. This wine is the second vintage in Schatz Winery's inaugural collection. It was harvested in October 2018 and celebrates its release on Hessenland Inn's 35th anniversary and the founding of the winery in 2019, while paying tribute to the Inn's founding by Christa and Ernst in 1984.

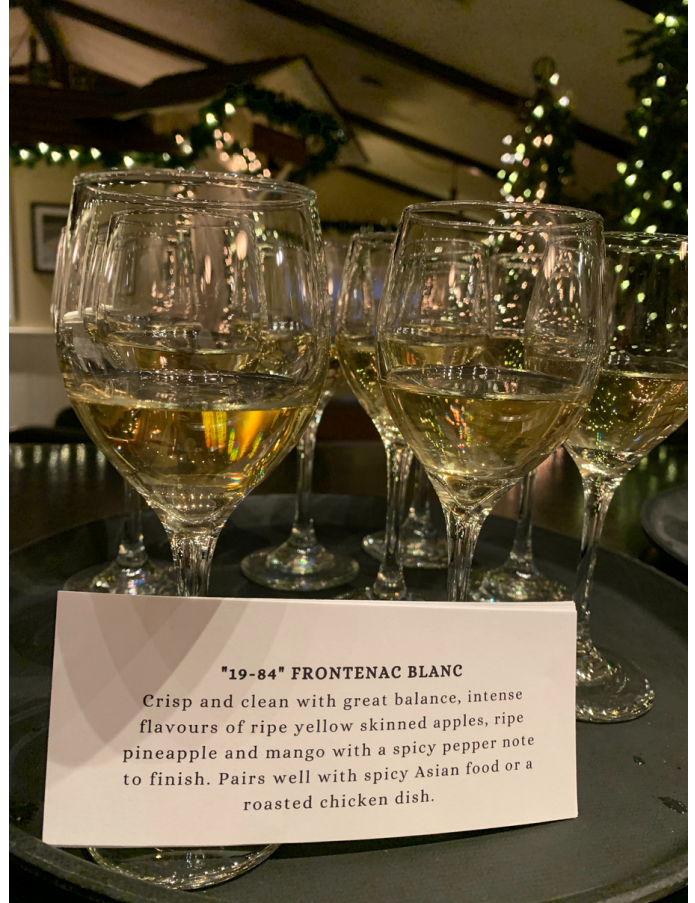
"19-84" is more of a dry white wine that is best described as crisp and clean with great balance. The flavours are quite intense showing ripe yellow skinned apples, ripe pineapple and mango, with a spicy white pepper note to finish it off.

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The Frontenac Blanc grapes are great for eating fresh, using in jams, or for making into wines. The Frontenac Blanc makes a more classic white wine compared to the Frontenac Gris we use in our "St. Joes" White blend and is known for creating balanced wines with a crisp, clean flavour. We do have to be careful when picking these grapes as if they are picked too soon they can have a more bitter flavour.



"19-84" is a great aperitif (before meal) wine, or pairs well with spicy Asian foods or a roasted chicken dish. This wine would be the best choice in our line-up for those who enjoy a Sauvignon Blanc. Our current offerings of Butter Chickpeas or Turkey Satays would work perfectly with "19-84"