

STONE HILL

W I N E R Y ®



CREAM SHERRY

VARIETAL INFORMATION:

Our Cream Sherry is a carefully selected blend of sweetened wine that is fortified with grape brandy. The wine is slowly baked, which causes a slow oxidation process. This heating and oxidation process will give the sherry a caramelized flavor and golden color, which is typical of Cream Sherry. After the baking process is complete, the wine is barreled where it will age anywhere from three to five years. Barrel aging is what gives the sherry its rich, complex and nutty flavor.

TECHNICAL INFORMATION:

Alcohol - 19%; Residual Sugar - 9%

TASTING INFORMATION:

Our Cream Sherry is a luxuriously sweet, fragrant and complex fortified wine. It possesses the rich, nutty flavor and aroma characteristic of traditional sherry, which develops during extended aging in old, small oak barrels. Enjoy Cream Sherry after dinner by itself or as the perfect accompaniment to caramel or chocolate desserts, especially with nuts. (750 ml)

AWARDS:

Jefferson Cup - 2017, 2018, 2019, 2021 Jefferson Cup Invitational
Gold - 2022 Missouri Wine Competition
Gold - 2021 Missouri Wine Competition



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