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Debevc/Chalet Debonne Vineyards Wine List, 1980s

Debonne Vineyards

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Wines

Premium wines, 100% varietals, reflecting the best grapes provided by nature each vintage year.

1983 Vintage Wines

Vignoles: A rich, full white wine made from grapes harvested with a high concentration of dry raisin-line berries which intensified the sugars and fruity characters.

Cabernet Sauvignon: A complex red wine with time in French Limousin and Nevers oak barrels to develop many characteristics similar to the finest European wines.

1984 Vintage Wines

Seyval Blanc: A well balanced wine with a soft, pleasant finish reflecting the complexity achieved from aging in small oak barrels.

Villard Blanc: A light white wine with a clean finish having just a hint of residual sugar. Cold fermentation and complexity achieved from aging a portion of the lot in oak barrels make for an interesting yet refreshing wine.

1985 Vintage Wines

Chardonnay: A full bodied white in the European tradition. Slow, cold fermentation in jacketed tanks followed by oak aging, to provide complexity and interest.

Vidal Blanc: A white wine reflecting the natural residual sweetness of this very important grape variety, with a light fruity nose.

Johannisberg Riesling: A crisp, light and fruity Riesling aged exclusively in stainless with enough residual sugar to provide balance.
Vinified to suit every palate. Consistency, quality and variety at moderate prices.

White Wines
Debonné White: An extra dry table wine, blended from French American grapes with a bouquet and aroma akin to the finest European varieties.
Niagara: A pleasing dry white of light texture, accented by a distinctive fruity bouquet with its heritage from one of the oldest American grape varieties.
Vidal Blanc: A light dry white table wine with a crisp flavor and bouquet made from a French American varietal.
Delaware: A still table wine from the native American variety most often used for champagne. It produces a golden white of unusual softness and full flavor.
Erie Shores Chablis: A light dry wine blended from French hybrid American varietals.

Rose Wines
Debonné Blush: A light dry, fruity and refreshing blush with just a hint of residual sweetness.
Pink Catawba: A medium dry wine, aged in oak to bring out the distinctive flavor of the Catawba grape.
Rosé: A mildly sweet wine from selected French American varieties, blended each year to reflect that vintage’s best potential.

Red Wines
Debonné Red: A full bodied dry table wine pressed from selected French American varieties.
Domovina: A medium bodied dry red table wine with a fresh and fruity aroma. The name means ‘homeland’ in Slovenian and was chosen to reflect our family heritage.
Concord: A full bodied extra dry red wine which reflects an aroma only characteristic of the Concord grape.
River Rouge: A delightful blended wine, produced to a mild sweetness, reflecting the best qualities of the grape varieties from which it was developed.