

Bare Bones Rosé



Price: \$10.95

Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 0.6%

Alcohol: 12%

Varieties: Chambourcin (100%)

Winemaking/Ferment Notes: Gently pressed Chambourcin grapes give this wine a hint of color, delicate berry flavors and crisp acidity. A touch of sweetness and delicate fruit flavors finishes the wine and creates a refreshing summer wine.

Cases: 300

Cellaring Potential: 1-3 years

pH: 3.49

TA: 8.1 g/L

Vineyard(s): Moorhead Farms, Penn State Farms, Shade Mountain Vineyards

Harvest Date: 10/24-31/2014

Award(s): Pennsylvania Farm Show - 2015 Bronze; Finger Lakes - 2014 Bronze; Pennsylvania Farm Show - 2014 Silver; Pennsylvania Farm Show - 2013 Bronze; BTI 2012 - 88; NY Wine & Food Classic - 2012 Bronze

Food pairing(s): Chicken salad with cranberries; ham steak; salmon