

Bare Bones Red



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 0.5%

Alcohol: 12%

Varieties: Leon Millot (57%), Pi Blue (17%), Cabernet Sauvignon (9%), Cabernet Franc (8%), Lemberger (4%), Chambourcin (3%), Merlot (1%), Noiret (1%)

Winemaking/Ferment Notes: Bare Bones Red is a simple blend of premium red varietals with just a touch of oak. The wine is fermented on the skins for 7-10 days then pressed. Malolactic fermentation occurs before blending to soften acids. Bare Bones Red is lightly oaked for easy drinkability; enjoy on its own or pair with foods of your liking.

Cases: 250+

Cellaring Potential: 1-3 years

pH: 3.74

TA: 6.0 g/L

Vineyard(s): Various vineyards in the Lake Erie appellation

Award(s): 2014 NY Commercial Wine Competition - GOLD; 2014 & 2012 Pennsylvania Farm Shows - Bronze; 2011 Finger Lakes - Bronze

Food pairing(s): Beef brisket; Lasagna; Manicotti; Hamburgers