

Lemberger



Vintage: 2013

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12%

Varieties: Lemberger (95%), Merlot (5%)

Winemaking notes: Our Lemberger is a mediumbodied red. It has aromas and flavors of black cherries, pepper, ripe plum, and blackberry and finished with a hint of earthiness and firm tannins. The wine is fermented on skins and aged using oak.

Cases: 73

Cellaring Potential: 3-5 years

pH: 3.57

TA: 5.5 g/L

Vineyard(s): Olde Chautauqua Farms, Luke Vineyards

Harvest Date: 10/22/2013

Oak Aging: Aged for 8 months in French and American oak barrels from Canton, Tauransaud and Francois Freres cooperage. All barrels are second and third use and medium/medium plus toast.

Food pairing(s): Roast Beef Melt; Salmon; Strawberry Shortcake