

# Chambourcin



**Vintage:** 2013

**Appellation:** Lake Erie

**Residual Sugar:** .4%

**Alcohol:** 11%

**Varieties:** Chambourcin (89%) Merlot (8%)  
Cabernet Sauvignon (3%)

**Winemaking/Ferment Notes:** Our 2013 Chambourcin grapes achieved optimum ripeness; resulting in a balanced, food-friendly wine. The wine has flavors of vibrant black cherry and plum aromas, earth tones with truffle, smoke hints of the finish. Enjoy the 2013 Chambourcin on its own or pair with foods of your liking.

**Cases:** 70

**Cellaring Potential:** 3-5 years

**pH:** 3.61

**TA:** 6.60 g/L

**Vineyard(s):** Penn State, Moorhead Vineyards,

**Harvest & Bottling Dates:** Oct 2013 - Bot 7/20/16

**Oak Aging:** Aged for 28 months in French and Hungarian oak from Francois Freres and Zemplen cooperage.

**Food pairing(s):** Sausage; fine cheeses; pizza; burgers; pasta and steaks