

Bare Bones Rosé



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 0.42%

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: 48

Cellaring Potential: 1-3 years

pH: 3.53

TA: 6.75g/L

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

Harvest Date: 10/14-27/2016

Award(s): 2014 NY Wine & Food Classic - Bronze; 2014 Finger Lakes -Bronze; 2013 NY State Commercial Wine Competition - GOLD; 2013 NY Wine & Food Classic - Silver; 2012 BTI - 88; 2012 NY Wine & Food Classic - Bronze

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