

Cherry



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 8%

Alcohol: 10%

Varieties: Mt. Montmercery Cherries (100%)

Winemaking/Ferment Notes: Cherries are pressed into juice and then cold fermented. The wine displays intense cherry pie aromas from start to finish. A medium-bodied palate leads to a rich, slightly sweet finish with robust cherry flavors and a touch of earthiness.

Cases: 300+

Cellaring Potential: Best consumed young

pH: 3.76

TA: $7.1 \, \text{g/L}$

Vineyard(s): Dave Wagner

Food pairing(s): Ricotta cake with berry sauce