

Bare Bones Red



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 0.2%

Alcohol: 12%

Varieties: Leon Millot (48%), Landot Noir (17%), Lemberger (13%), Noiret (8%), Pi Blue (6%), Chancellor (2%), Foch (2%), Merlot (2%), Chambourcin (2%)

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: 450 (750 ml.) 50 (1.5 l.)

Kegs: 20

Cellaring Potential: 1-3 years

pH: 3.64

TA: 5.92 g/L

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

Award(s): 2017 Pennsylvania Farm Show – Silver; 2014 NY Commercial Wine Competition – GOLD; 2014 & 2012 Pennsylvania Farm Shows – Bronze; 2011 Finger Lakes – Bronze

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