

# 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:** 189

**Cellaring Potential:** 1-3 years

**pH:** 3.53

**TA:** 6.75 g/L

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

**Harvest Date:** 10/14-27/2016

**Award(s):** 2017 Atlantic Seaboard Wine Competition - Bronze; 2017 Pennsylvania Wine Society - Award of Excellence; 2017 Pennsylvania Farm Show - Bronze; 2016 Pennsylvania Farm Show - Bronze; 2015 Pennsylvania Farm Show - Bronze; 2014 Finger Lakes - Bronze; 2014 Pennsylvania Farm Show - Silver; 2013 Pennsylvania Farm Show - Bronze; 2012 BTI - 88; 2012 NY Wine & Food Classic - Bronze

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