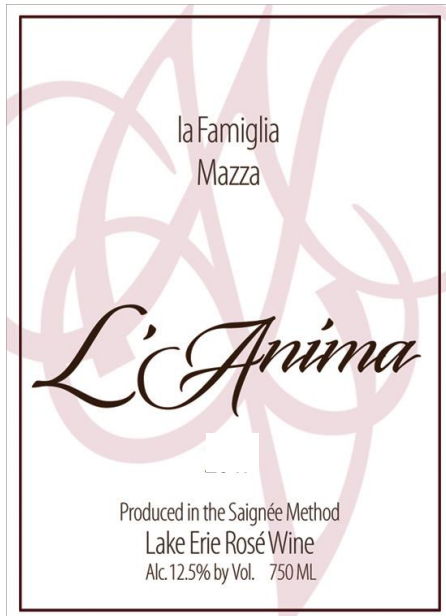


L' Anima Rose



Vintage: 2016

Appellation: Lake Erie

Residual Sugar: 0.15%

Alcohol: 12.5%

Varieties: Merlot (40%), Lemberger (24%), Cabernet Franc (18%) Pinot Noir (18%)

Winemaking/Ferment Notes: Produced by combining four separate small lots of rosé produced in the saignée method (by draining juice from a red wine ferment before it extracts too much color from the skin), this wine combines delicate fruit aromas and crisp refreshing finish perfect for summer sipping.

Cases: 118

Cellaring Potential: 1-3 years

pH: 3.48

TA: 5.23 g/L

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

Harvest Date: 9/19 - 10/19/2016

Awards: 2017 Atlantic Seaboard Wine Association - SILVER

Food pairing(s): Light salads or lights pasta and rice dishes, especially with seafood; raw and lightly cooked seafood and shellfish and just about any cheese. Perfect for hot weather drinking.