



# Chambourcin



**Vintage:** 2016

**Appellation:** Pennsylvania

**Residual Sugar:** 0%

**Alcohol:** 12%

**Varieties:** Chambourcin (98%) Merlot (1%)  
Cabernet Sauvignon (1%)

**Winemaking/Ferment Notes:** Our 2016 Chambourcin grapes achieved optimum ripeness; resulting in a balanced, food-friendly wine. The wine has flavors of vibrant black cherry and plum aromas, earth tones with truffle, smoke hints of the finish. Enjoy Chambourcin on its own or pair with foods of your liking.

**Cases:** 115

**Cellaring Potential:** 3-5 years

**pH:** 3.68

**TA:** 6.45 g/L

**Vineyard(s):** Schroeder Vineyards

**Harvest Date:** 10/17/17

**Bottling Date:** 8/24/2017

**Oak Aging:** Aged for 28 months in French and Hungarian oak from Francois Freres and Zemplen cooperage.

**Food pairing(s):** Sausage; fine cheeses; pizza; burgers; pasta and steaks