



Carmine



Vintage: 2016

Appellation: Pennsylvania

Residual Sugar: 0%

Alcohol: 12%

Varieties: Carmine (90%), Merlot (8%), Cabernet Sauvignon (2%)

Winemaking notes: Carmine (pronounced Kar-meen) is a cross of Cabernet Sauvignon and Carignane developed at UC Davis. Fermentation on the skins with rigorous crop management helped pull the rich color and robust dark fruit with a hint of mint

Cases: 115

Cellaring Potential: 3-5 years

pH: 3.23

TA: 7.05g/L

Harvest Date: 10/26/2016

Bottling Date: 8/28/2017

Award(s): 2018 Pennsylvania Farm Show - Bronze; 2017 Pennsylvania Wine Association - Silver

Oak Aging: Aged for 10 months in French, American and Hungarian oak barrels from Francois Freres, Hungarian from Zemplen and American from Canton.

Food pairing(s): Red meats compliment the rich flavor and tannin structure.