



Vintage: Non-Vintage

**Appellation**: Lake Erie

Residual Sugar: 10%

**Alcohol**: 11%

Varieties: Concord (100%)

Winemaking/Ferment Notes: This Concord wine is hot pressed and then cool fermented in stainless steel to keep the bright, vibrant fruit flavors.

Cellaring Potential: Best consumed young

**pH**: 3.36

**TA**: 7.0 g/L

Vineyard(s): Various vineyards throughout the Lake Erie

appellation

Food pairing(s): Pork chops, Cheddar cheese