

Niagara



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 6.3%

Alcohol: 11%

Varieties: Niagara

Winemaking/Ferment notes: This Niagara is a sweet, fruity wine with a pronounced grape aroma. The taste of freshly picked grapes just bursts in your mouth! The aroma is like an autumn stroll through the vineyards and the smell of the winery during harvest. It is cool fermented in stainless steel tanks to retain the grape aroma

Cellaring potential: Best consumed young

pH: 3.12

TA: 6.4 g/L

Food pairing(s): Barbecue; Jambalaya