



BARE BONES WINES

Bare Bones Red



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12%

Varieties: Leon Millot, Chambourcin, Regent, Noiret, Lemberger

Winemaking/Ferment notes: Bare Bones Red is a simple blend of premium red varietals with just a touch of oak. The wine is fermented on the skins for 7- 10 days then pressed. Malolactic fermentation occurs before blending to soften acids. Bare Bones Red is lightly oaked for easy drinkability; enjoy on its own or pair with foods of your liking.

Cellaring potential: Best consumed young, also benefits from careful cellaring

pH: 3.60

TA: 8.8 g/L

Vineyards: John Schultz & Sons Vineyard, Rahal Farms, Tabora Vineyards, Vineyard on the Knoll, William Semelka Vineyards

Food pairing(s): Beef brisket; Lasagna; Manicotti; Hamburgers

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