



BARE BONES WINES

Bare Bones Rosé



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 0.5%

Alcohol: 12%

Varieties: Chambourcin (90%), Seyval Blanc (10%)

Winemaking/Ferment notes: Gently pressed Chambourcin grapes give this wine a hint of color, delicate berry flavors and crisp acidity. A touch of sweetness and delicate fruit flavors finishes the wine and creates a refreshing summer wine.

Cellaring potential: Best consumed young

pH: 3.11

TA: 7.9 g/L

Vineyards: Moorhead Farms, Rahal Farms, John Schultz & Sons Vineyard, and William Semelka Vineyards

Food pairing(s): Chicken salad with cranberries; ham steak; salmon

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