



BARE BONES WINES

Bare Bones Rosé



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 0.5%

Alcohol: 12%

Varieties: Chambourcin

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: 3.24

TA: 8.0 g/L

Vineyards: Rahal Farms, Moorhead Farms, William Semelka Vineyards, and Vineyard on the Knoll

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

Dietary Notes: Vegan, Gluten Free

Date Edited: 2/26/2024



ENJOYMAZZA.COM