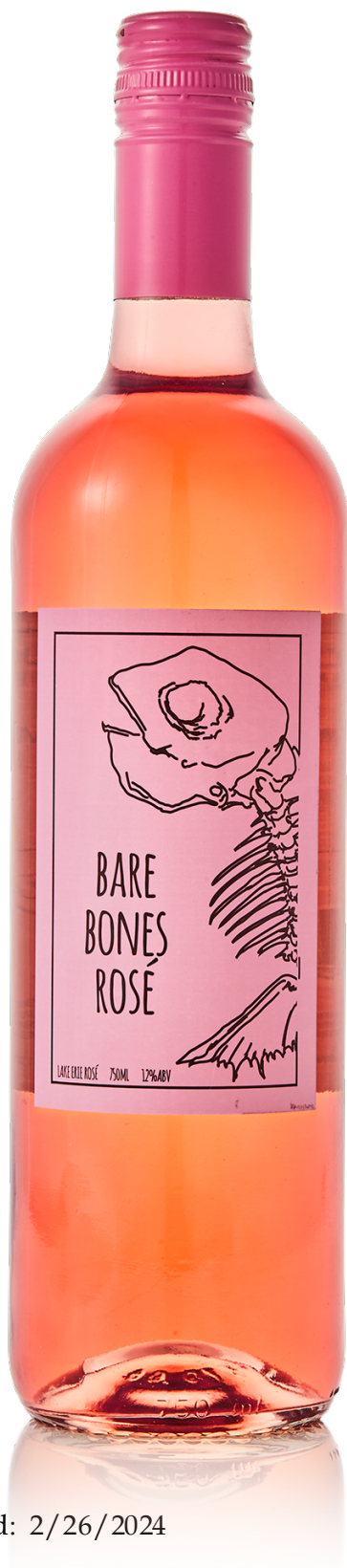




# BARE BONES WINES

## 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

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