

Lemberger



Vintage: 2015

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12.5%

Varieties: Lemberger (90%), Merlot (4%), Cabernet Sauvignon (3%), Cabernet Franc (3%)

Winemaking notes: Our Lemberger is a medium-bodied red. It has aromas and flavors of black cherries, pepper, ripe plum, and blackberry and finished with a hint of earthiness and firm tannins. The wine is fermented on skins and aged using oak.

Cases: 98

Cellaring Potential: 3-5 years

pH: 3.23

TA: 7.35 g/L

Vineyard(s): Olde Chautauqua Farms

Harvest Date: 10/19/16

Bottling Date: 8/24/17

Oak Aging: Aged for 8 months in French and American oak barrels from Canton, Tauransaud and Francois Freres cooperage. All barrels are second and third use and medium/medium plus toast.

Food pairing(s): Roast Beef Melt; Salmon; Strawberry Shortcake