



Concord



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 10%

Alcohol: 11%

Varieties: Concord

Winemaking/Ferment notes: The Concord wine is hot pressed, and then cool fermented in stainless steel to keep the bright, vibrant fruit flavors

Cellaring potential: Best consumed young

pH: 3.25

TA: 6.8 g/L

Food pairing(s): Pizza; Barbeque

Food pairing(s): Vegan, Gluten Free

