

# Chambourcin



**Vintage:** 2017

**Appellation:** Pennsylvania

**Residual Sugar:** 0%

**Alcohol:** 12%

**Varieties:** Chambourcin (91%), Cabernet Franc (3%), Petit Verdot (2%), Merlot (1%), Lemberger (1%)

**Winemaking/Ferment Notes:** These Chambourcin grapes achieved optimum ripeness; resulting in a balanced, food-friendly wine. The wine has flavors of vibrant black cherry and plum aromas, earth tones with truffle, smoke hints of the finish. Enjoy Chambourcin on its own or pair with foods of your liking.

**Cellaring Potential:** 3-5 years

**pH:** 3.53

**TA:** 7.2 g/L

**Vineyard(s):** Naylor Vineyards, Penn State Extension

**Harvest Date:** 10/3 - 22/17

**Oak Aging:** Aged for 19 months in French oak from Francois Freres and Taurensaud.

**Food pairing(s):** Sausage; fine cheeses; pizza; burgers; pasta and steaks