



SOUTH SHORE WINE COMPANY

Forte of Chambourcin



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 7%

Alcohol: 18.5%

Varieties: Chambourcin (100%)

Winemaking/Ferment notes: Our Forte of Chambourcin was produced in the style of a Ruby Port. The Chambourcin grapes were crushed and fermented on the skins for four days and then spirit was added to bring the alcohol to 18%. The wine is naturally sweet and rich and displays intense flavors.

Cellaring potential: 3-5 + years

pH: 3.74

TA: 6.1 g/L

Vineyards: Penn State Research and Extension Vineyard and Knights Farm

Oak Aging: Aged for 7 months in used charred American oak whiskey barrels

Harvest Dates: 10/25/2019

Food pairing(s): Lighter meats; Charcuterie; desserts; chocolate