



Lemberger



Vintage: 2019

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12%

Varieties: Lemberger (92%), Regent (6%), Merlot (2%)

Winemaking notes: Our Lemberger is a medium-bodied red wine. 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.

Cellaring Potential: 3-5 years

pH: 3.6

TA: 5.8 g/L

Vineyard(s): Semelka Farms

Harvest Dates: 9/26-10/21/19

Awards: 2016 PA Farm Show - Bronze;

Oak Aging: Aged for 8 months in French, Hungarian & American oak barrels from Mercier, Canton, Zemplen, Radoux, Seguin Moreau, and Crema. All barrels are second and third use and medium/medium plus toast.

Food pairing(s): Roast beef melt; Smoked salmon; BBQ