



SOUTH SHORE WINE COMPANY

Lemberger



Vintage: 2020

Appellation: Lake Erie

Residual Sugar: 0.05%

Alcohol: 12%

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

Winemaking/Ferment notes: Our Lemberger (also known as Blaufränkisch) 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: 3.26

TA: 5.8 g/L

Vineyards: William Semelka Vineyards

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

Harvest Dates: 10/06-23/20

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