



SOUTH SHORE WINE COMPANY

South Shore Rosé



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 7%

Alcohol: 11%

Varieties: Niagara (70%), Concord (30%)

Winemaking/Ferment notes: Our South Shore Rosé is a blend of Niagara and Concord. Concord and Niagara are fermented cool in stainless steel and combined to make a bright, sweet, and fruity blend.

Cellaring potential: Best consumed young

pH: 3.24

TA: 5.9 g/L

Food pairing(s): Spicy chicken – Buffalo or Cajun