



SOUTH SHORE WINE COMPANY

South Shore Rosé



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 7%

Alcohol: 11%

Varieties: Niagara, Concord

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: 3.20

TA: 8.0 g/L

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

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