



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.

Vineyard(s): Moorhead Farms

Oak Aging: Aged for 18 months in used charred American oak whiskey barrels

Award(s): 2011 Pennsylvania Farm Show-Bronze

Food pairing(s): Lighter meats