



SOUTH SHORE WINE COMPANY

Carmine



Vintage: 2019

Appellation: Pennsylvania

Residual Sugar: 0%

Alcohol: 12%

Varieties: Carmine (88%), Merlot (6%), Regent (6%)

Winemaking/Ferment notes: Carmine (pronounced Kar-meen) is a cross of Cabernet Sauvignon and Carignane developed at UC Davis. Fermentation on the skins with rigorous cap management helped to pull out the rich color and robust dark fruit with a hint of mint.

Cellaring potential: 3-5 years

pH: 3.59

TA: 5.7 g/L

Vineyards: Shade Mountain Vineyards

Oak Aging: Aged 26 months in French Oak from Mercier, Radoux, and Francois Freres

Harvest Dates: 10/16/2019

Food pairing(s): Red meats complement the rich flavor and tannin structure; Grilled meats; Chicken sausage; Roasted red peppers

Dietary Notes: Vegan

Date Edited: 01/06/23



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