



South Shore Rose



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 7%

Alcohol: 11%

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

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

Cases: 350+

Cellaring Potential: 1-2 years – Best consumed young

pH: 3.25

TA: 7.4 g/L

Vineyard(s): Various vineyards throughout the Lake Erie appellation

Awards: 2013 PWA Wine Competition – Silver; 2012 PA Wine Competition – Silver; 2011 PA Wine Competition – Bronze; 2010 Pennsylvania Farm Show – Silver

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