

Niagara



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 8%

Alcohol: 11%

Varieties: Niagara (100%)

Winemaking/Ferment Notes: Niagara is a sweet fruity wine with a pronounced grape aroma. The taste of freshly picked grapes just bursts in your mouth! The aroma is like an autumn stroll through the vineyards and the smell of the winery during harvest. The wine is cool fermented in stainless steel tanks to retain the grape aroma.

Cases: 2,000+

Cellaring Potential: Best consumed young

pH: 3.08

TA: 7.2 g/L

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

Awards: 2015 Pennsylvania Farm Show - Silver; 2014 PWA Wine Competition - Silver; 2014 Pennsylvania Farm Show - Silver; 2005 Pennsylvania Wine Society - Silver

Food pairing(s): Chicken Gumbo; Jambalaya