

Pink Catawba



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 8%

Alcohol: 11%

Varieties: Catawba (100%)

Winemaking/Ferment Notes: Pink Catawba is a sweet wine with a fruity grape flavor. The wine is cool fermented in stainless steel to retain the fresh fruit aromas reminiscent of the grapes at harvest.

Cases: 600+

Cellaring Potential: Best consumed young

pH: 3.03

TA: 8.0 g/L

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

Food Pairing(s): Salads; Roasted chicken; cold cuts; Baby Swiss cheese; strawberry pie with whipped cream; angel food cake with fresh strawberries; fruit tarts and pies