



**Vintage:** Non-Vintage

**Appellation:** Pennsylvania

**Residual Sugar:** 10%

**Alcohol:** 11%

**Varieties:** Concord (100%)

**Winemaking/Ferment Notes:** The Concord wine is hot pressed, and then cool fermented in stainless steel to keep the bright, vibrant fruit flavors.

**Cases:** 160+

**Cellaring Potential:** Best consumed young

**pH:** 3.36

**TA:** 7.0 g/L

**Award(s):** 2015 PWA Wine Competition - Bronze  
2014, 2009 & 2008 PWA Wine Competition -Bronze;  
2013 Pennsylvania Farm Show - Bronze

**Food pairing(s):** Pizza; Barbeque