



# Lemberger



**Vintage:** 2014

**Appellation:** Pennsylvania

**Residual Sugar:** 0.4%

**Alcohol:** 12%

**Varieties:** Lemberger (87%), Merlot(4%), Petit Syrah (3%), Cab Franc (3%), Cabernet Sauvignon (3%)

**Winemaking notes:** Our Lemberger is a medium-bodied red wine. It has aromas and flavors of black cherries, pepper, ripe plum, and blackberry and finished with a hint of earthiness and firm tannins. The wine is fermented on skins and aged using oak.

**Cases:** 76

**Cellaring Potential:** 3-5 years

**pH:** 3.41

**TA:** 6.2 g/L

**Vineyard(s):** Various

**Harvest & Bottling Dates:** Oct 2014 - Bot 7/20/16

**Awards:** 2016 PA Farm Show - Bronze; 2009 Finger Lakes - Bronze

**Oak Aging:** Aged for 17 months in French, Hungarian & American oak barrels from Francios Freres, Zemplen and Canton cooperages. All barrels are second and third use and medium/medium plus toast.

**Food pairing(s):** Roast beef melt; Smoked salmon; BBQ