



Concord



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 10%

Alcohol: 11%

Varieties: Concord (100%)

Winemaking/Ferment Notes: Hot pressed then cool fermented in stainless steel tanks

Cases: 80+

Cellaring Potential: Best consumed young

pH: 3.36

TA: 7.0 g/L

Award(s): Pennsylvania Wine Competition 2009 & 2008 - Bronze

Food Pairing(s): Pork chops; Cheddar Cheese