



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 on 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

Award(s): Pennsylvania Wine Society 2005 - Silver

Food Pairing(s): Chicken Gumbo; Jambalaya