



Carmine



Vintage: 2017

Appellation: Pennsylvania

Residual Sugar: 0%

Alcohol: 12%

Varieties: Carmine (75%), Teroldego (25%)

Winemaking notes: Carmine (pronounced Kar-meen) is a cross of Cabernet Sauvignon and Carignane developed at UC Davis. Fermentation on the skins with rigorous crop management helped pull the rich color and robust dark fruit with a hint of mint

Cases: 215

Cellaring Potential: 3-5 years

pH: 3.58

TA: 5.7g/L

Vineyards: Shade Mountain Vineyards, Courtney Semelka

Harvest Date: 10/22-24/2017

Award(s): 2018 Pennsylvania Farm Show - Bronze; 2017 Pennsylvania Wine Association - Silver

Oak Aging: Aged for 9 months in French, American and Hungarian oak barrels from Mercier, Radoux, Sequin, Zemplen, Moreau and Canton.

Food pairing(s): Red meats compliment the rich flavor and tannin structure.