

# Bare Bones Red



**Vintage:** Non-Vintage

**Appellation:** Lake Erie

**Residual Sugar:** 0.2%

**Alcohol:** 12%

**Varieties:** Leon Millot (48%), Landot Noir (17%), Lemberger (13%), Noiret (8%), Pi Blue (6%), Chancellor (2%), Foch (2%), Merlot (2%), Chambourcin (2%)

**Winemaking/Ferment Notes:** Bare Bones Red is a simple blend of premium red varietals with just a touch of oak. The wine is fermented on the skins for 7-10 days then pressed. Malolactic fermentation occurs before blending to soften acids. Bare Bones Red is lightly oaked for easy drinkability; enjoy on its own or pair with foods of your liking.

**Cases:** 56 (750 ml.), 16 (1.5 l.)

**Cellaring Potential:** 1-3 years

**pH:** 3.64

**TA:** 5.92 g/L

**Vineyard(s):** Various vineyards in the Lake Erie appellation

**Award(s):** 2017 Pennsylvania Farm Show - Silver; 2014 NY Commercial Wine Competition - GOLD; 2014 & 2012 Pennsylvania Farm Shows - Bronze; 2011 Finger Lakes - Bronze

**Food pairing(s):** Beef brisket; Lasagna; Manicotti; Hamburgers