

Concord



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 10%

Alcohol: 11%

Varieties: Concord (100%)

Winemaking/Ferment Notes: The Concord wine is hot pressed, and then cool fermented in stainless steel to keep the bright, vibrant fruit flavors.

Cases: 650+

Cellaring Potential: Best consumed young

pH: 3.36

TA: 7.0 g/L

Vineyard(s): Various vineyards throughout the Lake Erie appellation

Food pairing(s): Pork chops, Cheddar cheese