

Lemberger



Vintage: 2017

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12%

Varieties: Lemberger (100%)

Winemaking notes: Our Lemberger is a medium-bodied red. It has aromas and flavors of black cherries, pepper, ripe plum, and blackberry and finished with a hint of earthiness and firm tannins. The wine is fermented on skins and aged using oak.

Cases: 42

Cellaring Potential: 3-5 years

pH: 3.32

TA: 6.23 g/L

Vineyard(s): Olde Chautauqua Farms

Harvest Date: 10/13/2017

Oak Aging: Aged for 19 months in French Oak from Seguin Moreau and Remond Cooperage.

Food pairing(s): Roast Beef Melt; Salmon; Strawberry Shortcake