

The perfect

ROSÉ



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| VINTAGE | 2008 |
| APPELLATION | LAKE ERIE |
| RESIDUAL SUGAR | 0.42% |
| ALCOHOL | 12% |
| VARIETIES | CHAMBOURCIN (100%) |
| WINEMAKING/ FERMENT NOTES | GENTLY PRESSED CHAMBOURCIN GRAPES GIVE THIS WINE A HINT OF COLOR, DELICATE BERRY FLAVORS AND CRISP ACIDITY. A TOUCH OF SWEETNESS AND DELICATE FRUIT FLAVORS FINISHES THE WINE AND CREATES A REFRESHING SUMMER WINE. |
| CASES | 189 |
| PH. | 3.53 |
| TA. | 6.75 G/L |
| VINEYARD(S) | VARIOUS VINEYARDS THROUGHOUT THE LAKE ERIE APPELLATION |
| FOOD PAIRING(S) | SALMON, SALAD, PORK CHOPS, SUSHI, DRIED FRUIT |



BEVERAGE TESTING INSTITUTE
WORLD WINE PACKAGING COMPETITION
BEST LABEL SERIES, 2021