



Pét Nat Rosé



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 0.3%

Alcohol: 12%

Varieties: Chambourcin (100%)

Winemaking notes: This Chambourcin pressed rosé base was bottled when partially fermented, in the Pétillant Naturel method, creating natural carbonation. A slightly darker press fraction gives intense color and a bit more robust flavor. Some lees and sediment remain, chill upright if you'd like to control the sediment before serving.

Cases: 70

pH: 3.62

TA: 7.95 g/L

Vineyard(s): Various

Harvest Date: 10/15-25/2019

Food pairing(s): Glazed Pork belly; Brie, honey and walnuts wrapped in puff pastry; Cured meat and cheese board