



# 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.

**pH:** 3.62

**TA:** 7.95 g/L

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

**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