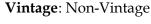
## South Shore Wine Company

## SOUTH SHORE WINE COMPANY

## Pét Nat Rosé



**Appellation**: Lake Erie

**Residual Sugar**: 0.3%

Alcohol: 12%

Varieties: Chambourcin (100%)

Winemaking/Ferment 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.

Cellaring potential: 1-2 years - Best consumed young

**pH:** 3.33

**TA:**  $7.1 \, \text{g/L}$ 

**Vineyards:** Various vineyards in the Lake Erie region

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

Dietary Notes: Vegan, Gluten Free

**Awards:** PA Wine Excellence Competition - Top 10



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