



SOUTH SHORE WINE COMPANY

Pét Nat Rosé



Vintage: Non-Vintage

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 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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