

# The perfect

## RED



VINTAGE . . . . . 2023  
APPELLATION . . . . . LAKE ERIE  
RESIDUAL SUGAR . . . . . 0%  
ALCOHOL . . . . . 12%  
VARIETIES . . . . . REGENT (95%), CABERNET FRANC (2%), CHAMBOURCIN (2%), CABERNET SAUVIGNON (1%)

WINEMAKING/  
FERMENT NOTES . . . . . SMALL LOTS FERMENTED WITH TRADITIONAL PUNCH DOWN FOR CAP MANAGEMENT TO MAXIMIZE COLOR EXTRACTION AND RETAIN SOFT TANNIN PROFILE. AGED IN A MIX OF USED FRENCH OAK TO BALANCE BOTH PRIMARY FRUIT AND SECONDARY AGED CHARACTERISTICS.

CELLARING POTENTIAL . . 3-5 YEARS

PH. . . . . 3.71

TA. . . . . 5.8 G/L

VINEYARD(S) . . . . . WILLIAM SEMELKA VINEYARD

OAK AGING . . . . . AGED FOR 12 MONTHS IN USED AND NEUTRAL FRENCH OAK BARRIQUES FROM A VARIETY OF COOPERAGES

HARVEST DATES . . . . . 9/28/2023

FOOD PAIRING(S) . . . . . WILD GAME STEW, OR SAUSAGE GUMBO. CURED SAUSAGES, AND RUSTIC CHEESE

DIETARY NOTES . . . . . VEGAN



BEVERAGE TESTING INSTITUTE  
WORLD WINE PACKAGING COMPETITION  
SILVER, 2022