

# The perfect

## RED



APPELLATION . . . . . LAKE ERIE  
RESIDUAL SUGAR . . . . . 0%  
ALCOHOL . . . . . 12%  
VARIETIES . . . . . REGENT (98%), MERLOT (2%)  
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. . . . . 3.41  
TA. . . . . 6.8 G/L  
VINEYARD(S) . . . . . BILL SEMELKA AND MOORHEAD FARMS  
OAK AGING . . . . . AGED FOR 9 MONTHS IN FRENCH OAK,  
FRANCOIS FRERES, MERCURY, REMOND  
HARVEST DATES . . . . . 10/06/20  
FOOD PAIRING(S) . . . . . WILD GAME STEW, OR SAUSAGE  
GUMBO. CURED SAUSAGES, AND  
RUSTIC CHEESE



BEVERAGE TESTING INSTITUTE  
WORLD WINE PACKAGING COMPETITION  
SILVER, 2022