

getaway

bubbly rosé



Appellation	Lake Erie
Residual Sugar	0.8%
Alcohol	12%
Varieties	Chambourcin (90%) Seyval Blanc (10%)
Winemaking/ Ferment Notes	Gently pressed and cool fermented in stainless steel. A touch of sweetness rounds the fruit and acidity, and is completed by a light carbonation. This very crushable wine has a fruity finish.
pH	3.91
TA	5.17 g/L
Vineyard(s)	Various vineyards throughout the Lake Erie Appellation
Food pairing(s)	Pasta Alfredo, traditional lobster rolls, Caprese salad, bourbon- brown sugar glazed salmon