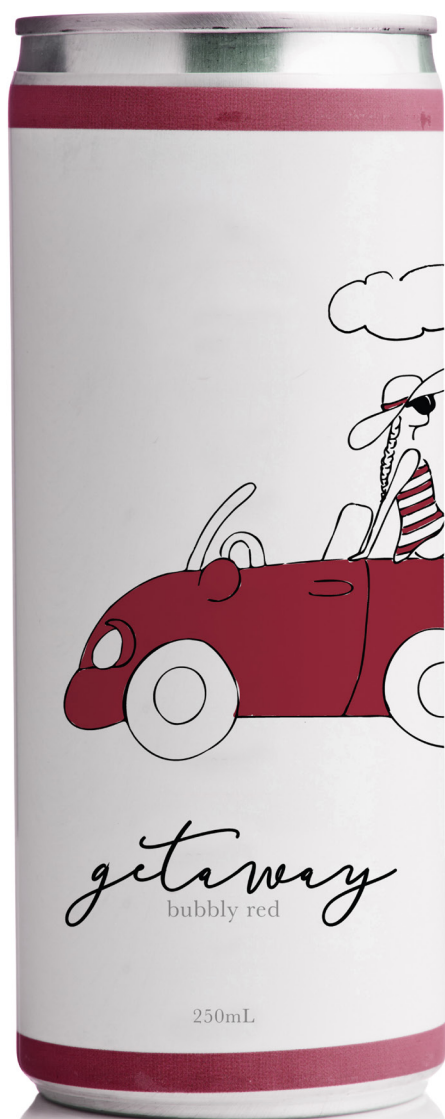


getaway

bubbly red



Appellation Lake Erie

Residual Sugar 1.5%

Alcohol 12%

Varieties Corot Noir (24%), DeChauanac (16%), Chambourcin (14%), Leon Millot (11%), Frontenac (10%), Foch (10%), Landot (9%), Regent (2%), Pie Blue (2%), Lemberger (2%)

Winemaking/
Ferment Notes Crushed and fermented with skins in stainless steel tanks at controlled temperature. A touch of sweetness and carbonation complements the fruity character of this enjoyable wine.

pH 3.04

TA 9.0 g/L

Vineyard(s) Various vineyards throughout the Lake Erie Appellation

Food pairing(s) Barbecued ribs, buffalo wings, strawberry salad, chocolate ice cream