

getaway

rosé wine

delightfully fizzy



Appellation	Lake Erie
Residual Sugar2%
Alcohol	10%
Varieties	Chambourcin (100%)
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 very light carbonation. This crushable wine has a fruity finish.
pH	3.30
TA	7.4 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
Dietary Notes	Vegan, Gluten Free