

Bare Bones Rosé



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 0.90%

Alcohol: 12%

Varieties: Chambourcin (100%)

Winemaking/Ferment Notes: Gently pressed Chambourcin grapes give this wine a hint of color, delicate berry flavors and crisp acidity. A touch of sweetness and delicate fruit flavors finishes the wine and creates a refreshing summer wine.

Cases: 103

Cellaring Potential: 1-3 years

pH: 3.57

TA: 7.05 g/L

Vineyard(s): John Moorhead and Vineyard on the Knoll

Harvest Date: 10/14/17

Award(s): 2019 PA Farm Show - Double Gold; 2018 Pennsylvania Farm Show - Silver; 2017 Atlantic Seaboard Wine Competition - Bronze; 2017 Pennsylvania Wine Society - Award of Excellence; 2017 Pennsylvania Farm Show - Bronze; 2016 Pennsylvania Farm Show - Bronze; 2015 Pennsylvania Farm Show - Bronze; 2014 Pennsylvania Farm Show -Silver; 2014 Finger Lakes -Bronze; 2013 NY State Commercial Wine Competition - GOLD; 2013 Pennsylvania Farm Show - Bronze; 2012 BTI - 88; 2012 NY Wine & Food Classic - Bronze

Food pairing(s): Chicken salad with cranberries; ham steak; salmon