



## *Penns Woods Winery Wine Club*

*April 2018*

**Sauvignon Blanc 2017– Pre-Release** – This crisp wine has a floral nose of rose with sweet candied grapefruit and lychee. There are hints of tangerine and under-ripe pineapple on the palate, with a pleasant acidity on the finish. Drink now or age up to 2 years.

*Pairs well with baked brie & apricot jam, shrimp tacos, and nutty cheese.*

**Grüner Veltliner 2014– Library** – A native grape of Austria, translates to "Green Wine of Veltlin." This crisp, dry white provides flavors of lime and grapefruit with bursting acidity on the finish. Its minerality on the front of the palate helps tone down the bright acidity on the finish. Penns Wood's first vintage of this varietal. Drink now.

*Pairs well with Tai food, fondue, and creamy pasta.*

**Cabernet Franc Reserve 2012 – Library** – A medium dark red wine that is not only zealous with color but with taste as well. The aromatics open up to show toasted flavors with blackberry and dark cherry fruit coupled with a light herbal spice, leather and tobacco. Accompanied by clean red fruit and cranberry flavors with firm tannins, this wine is food friendly with a full-body and nice acidity. Drink now or age for another 2-3 years.

*Pairs well with bold meat dishes like steak or venison.*